



soups

french onion soup
bacon, sherry, crostini &
gruyere cheese 6

pumpkin bisque
with nutmeg cream 6

ukranian borscht
cabbage, beets & mushrooms
with sour cream 6

starters

crispy duck legs
crispy & grilled with orange
bbq glaze 11

lunchbox shrimp
crispy jumbo shrimp with
sweet & spicy aioli 13

olive bowl
roasted garlic & rosemary
with toast 5

pierogi
a staple since 1997; potato & onion
with sour cream 10

tuna poke
ahi tuna tartar, ginger, sesame seed,
sriracha with frisee 12

crab cakes
blue lump crab with
greens & chipotle aioli 14

truffle tots
porcini dust & truffle oil with
chipotle aioli 5

provincial pate
veal & bacon pate with port infused
onions & toast 12

the tasting platter

a sampling of what we do for two 20

the charcuterie board

house-cured meats & imported cheeses 12

salad

green salad
greens, crouton, tomato, shallot &
lemon vinaigrette 7

candied nut & beet
greens, beets, goat cheese, candied nuts &
ginger vinaigrette 7

the wedge
iceberg, pancetta, crouton, red onion &
gorgonzola dressing 7

caesar
romaine, garlic croutons with
parmesan & pepper 7

vegetarian & gluten-free menus available upon request

land & sea

flatiron building steak

roasted potato & cabernet
demi-glace 25

maple & bourbon salmon

caramelized brussels sprouts
& maple glaze 20

grilled pork chop

zucchini cappelini, roasted garlic,
herbs & demi-glace 21

pancetta chicken

pan roasted with potato, capers
& lemon butter sauce 18

applewood scallops

bacon wrapped scallops with
roasted tomato couscous 24

the cowboy ribeye

green beans, roasted potato &
herbed demi-glace 32

chicken de medici

panko chicken cutlet with parmesan,
greens & lemon dressing 16

tuna vert

pan seared ahi tuna with avocado
puree & haricot vert 23

in-house pasta

autumnal gnocchi

butternut squash, herbs, frisee & shallot
with bacon cream 16

lobster ravioli

cold water lobster tail, frisee, tomato
& garlic cream sauce 24

chicken fra diavolo

spicy tomato puree, tomato, parmesan &
pepper pappardelle 18

pierogi

a staple since 1997; potato, onion,
sour cream & green beans 15

light fare

burger no.704

applewood bacon, goat cheese,
'awesome sauce' & truffle tots 14

chicken & pancetta pizza

tomato, gorgonzola &
pancetta cream 14

panko shrimp salad

sweet spicy aioli, red onion, tomato &
ginger vinaigrette 16

pizza margarita

mozzarella, tomato, herbs,
garlic & olive oil 10

steak & onion pizza

garlic, rosemary, mozzarella
& tomato-saffron puree 14

crab cake salad

blue lump crab, citrus tomato salsa,
greens & lemon dressing 16

sides

herb roasted potatoes

sea salt & black pepper 5

truffle tots

truffle oil with chipolte aioli 5

spring green beans

herbs & butter 5

caramelized brussels sprouts

brown butter & peppercorn 5

hand-rolled gnocchi

parmesan & herbs 7

heirloom beets

roasted in garlic oil 5

Restaurateur **Jason Herbert**, chef **James Pawl Kane** & the rest of our staff humbly thank you for
the opportunity to provide a memorable experience.