

# **STARTERS**



#### CHEESE

14 each or 25 for three Irish Cheddar Ireland

Brie Soft-Ripened France Apple Rosemary Chutney

Blue Cheese Denmark Port Honey

#### DRESSED EGGS

26 for three

Fried Oysters 14 Pickled Jalapeños

Fig Jam

 ${\sf Dry\text{-}Cured}\,{\sf Ham}$ 

Smoked Salmon 14 Trout Roe

Pickled Peppers 7 Olive Oil Mayo

#### **MEATS**

14 each or 26 for three Prosciutto

Coppa Piccante Dry-Cured Pork

Finochiono Fennel Salami



**OYSTERS** ON THE HALF SHELL Market Price



# **APPETIZERS**

Escargot Garlic Herb Butter, Bread Crumbs	22
Fried Calamari Marinara, Ribbon Sauce	19
Housemade Flatbread BBQ Chicken, Ricotta, Jalapeño	24
White Bean Hummus Toasted Country White, Pickled Vegetables	17
Smoked Salmon Capers, Red Onions, Rye Toast, Horseradish Cream	22
BBQ Ribs Cole Slaw	23
Buffalo Style Cauliflower Celery, Blue Cheese	18
Shrimp Cocktail Cocktail Sauce	19
Baked Meatballs Tomato Confit, Mozzarella, Basil	19
Burrata Heirloom Tomato Pesto	18



# SOUP

Rotisserie Chicken Spaetzle, Green Chilies, Cilantro, Poached Egg	15.5
French Onion Gruyère	14.5
Soup du lour	15

## **STOVE**

Wild Mushroom Risotto Parmesan	26.5
Orecchiette Apple Sausage, Broccolini, Parmesan	26
Braised Short Ribs Mashed Potatoes, Bacon Brussel Sprouts	39
Crispy Tofu Black Pepper Glaze, Broccolini, Basmati Rice	26
Fresh Tagliatelle Chicken, Mushrooms, Spinach	29
Moulard Duck Confit Watercress, Fingerling Potatoes	34



# **GRILL**

NY Strip Steak Bone Marrow Butter, Potato Gratin	47
The Ribbon Steak 10 oz. Hanger Steak, Green Peppercorn Sauce, Fries	39
Filet Mignon 8oz Center Cut, Mashed Potatoes, Asparagus	49
Grilled Pork Chop Wild Mushroom Sauce, Mashed Potatoes	34



Beef Burger Arugula, Beefsteak Tomato & Red Onion Relish	21
Shroom Burger Roasted Mushrooms, Caramelized Onions, Gruyère, Arugula	25.5
Black Bean Burger Avocado, Pickled Pepper Crema	21.5
Fried Chicken Sandwich Lettuce, Tomato, Pickles, Ribbon Sauce	21
Smoked Pig Pulled Pork, Bacon, Jalapeño, Provolone, Chipotle Aioli	23
Ribbon "Dip" Prime Rib, Caramelized Onion Broth	25



Branzino Gremolata

### SEA

Lobster & Shrimp Curry Shiitake Mushrooms, Asparagus, Broccolini, Coconut Milk

Blackened Swordfish Cauliflower Puree, Braised Vegetables



44

35



## SALAD

aby Greens Hearts of Palm, Garlic Croutons, French Dressing	16
Quinoa Bowl Chicken, Avocado, Tomatoes, Radishes, Hearts of Palm, Celery, Corn	24
ale Butternut Squash, Fennel, Goat Cheese, Pomegranate Dressing	
aesar Romaine, Parmesan Croutons	17
/edge Nueske Bacon, Tomato, Croutons, Blue Cheese Dressing	18

#### FRIED CHICKEN 27.00

## **SIDES**

Mashed Potato 11	Mac 'n Cheese 16
Wild Mushroom Roast 11	Roasted Carrots 11
Bacon Brussel Sprouts 12	Fingerling Potato 12
armesan Truffle Fries 14   Plain 10	Sautéed Broccolini 12



