

ARROYO VINO

STARTERS & SHAREABLES

Freshly Baked Focaccia 5
olive oil, rosemary, maldon salt (*v*)

House Made Chicken Liver Pâté 12
cornichons, dijon mustard, preserves, crostini

Burrata Cheese 18
ramp pesto, grilled ramps, focaccia toast (*v*)

Blistered Shishito Peppers 12
miso butter, maldon salt, sesame seeds (*v/gf*)

Grilled Artichoke 15
ramp aioli, charred lemon (*v/gf*)

FIRSTS

Pan Roasted Maine Diver Scallops 23
vaudovan curried cauliflower puree, spring peas, pistachio sesame dukkah (*gf*)

Roasted Golden Beets 12
whipped feta, crushed pistachios, pickled mustard seeds, arugula (*v/gf*)

Spring Farro Salad 14
snap peas, asparagus, radish, mint, marcona almonds, lemon vinaigrette, parmesan (*v*)

Artisan Romaine Wedge 12
local tomatoes, english cucumber, roquefort, buttermilk chive dressing (*v/gf*)

Hamachi Crudo 18
cara cara orange, serrano, cilantro, yuzu ponzu (*gf*)

Ricotta Cavatelli 19
duck confit, grilled radicchio, toasted pine nuts, aged balsamic, parmesan

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

MAINS

Seared Hudson Valley Duck Breast 30
sauteed wild mushrooms, green chickpea puree, grilled spring onions (*gf*)

Piedmontese Flat Iron Steak 32
grilled asparagus, crispy confit fingerling potatoes, ramp chimichurri (*gf*)

Grilled Heritage Pork Tenderloin 29
sauteed rainbow chard, borlotti beans, hazelnut almond romesco (*gf*)

Pan Roasted Alaskan Halibut 38
yukon potato puree, spring vegetable ragout, vermouth beurre blanc (*gf*)

Moroccan Spiced Lamb T-bones 32
farro, harissa, roasted cauliflower, olives, marcona almonds, mint yogurt

DESSERT

Dark Chocolate Torte 10
almond crust, dulce de leche, sea salt, candied pecans (*gf*)

Meyer Lemon Curd Tart 10
fresh blueberry jam, mint, almond crust (*gf*)

Vanilla Bean Panna Cotta 10
strawberry rhubarb compote, pistachio crumble (*gf*)

House Made Ice Cream and Sorbet 3 per scoop

Exploding Passion Fruit Truffles 3 each

please alert us of any dietary restrictions or food allergies;
20% gratuity added to party of 5 or more
split payments accepted; no split checks

WINES BY THE GLASS

Bisol "Jeio" Brut Prosecco NV 13

G.D. Vajra "Rosabella" Rosatao *Nebbiolo* Piedmont Italy 2020 13

Calera *Chardonnay* Central Coast CA 2016 14

Hiedler *Grüner Veltliner* Austria 13

Bodegas Akutain Cosecha *Tempranillo/Garnacha* Rioja Spain 2018 13

Allegrini *Corvina/Rondinella/Sangiovese* Veronese Italy 2016 13

COCKTAILS

A Proper Gin Tonic 13

gin, tonic, seasonal accoutrement

Chiquita 14

tequila, lime, banana liquor, coconut water

Black Manhattan 14

rye, px sherry, amaro, vermouth

Owe It All To You 14

green tea vodka, pineapple liquor, thyme, falernum, lemon

BEER/SAKE

Little Sumo Sake Japan 200ml 10

Miller High Life Wisconsin 5

Santa Fe Brewing Company 7k IPA New Mexico 6

AFTER DINNER DRINKS

Bodegas Barbadillo Pedro Ximénez Sherry Xeres Spain 10

Chateau Roumieu Sauternes France 2016 10

Graham's 20 Year Tawny Port Portugal 15

Jean-Luc Cognac Champagne 18

Amaro Averna Sicily 9

Amaro Nonino Friuli Italy 13

Amaro Della Sacra Torino Italy 10

Amaro Montenegro Bologna Italy 11

Fernet Vallet Mexico 10

Poli Sambuca Veneto Italy 12

Chartreuse VEP Yellow Voiron France 25

Nardini Aqua di Cedro Veneto Italy 10

COFFEE

Regular/Decaf 4

Espresso 4

Cappuccino 5

Lattè 5

Caffè Corretto 9

espresso, amaro bassano