



STARTERS

- Chilled Berry Soup** 9
grapes, avocado, berry jus
- Blistered Shishito Peppers** 9
sea salt, lemon & olive oil
- Seasonal Grilled Cauliflower** 14
pecorino, caper lemon relish
- Avocado Toast** 14
tomato, feta, basil & olive oil
- Floating Island Garlic Bread** 14
Asiago, creamy Gorgonzola, truffle shavings
- Seasonal Dips** 15
creamy ricotta & artichoke; herbed focaccia
- Chargrilled Octopus** 15
chorizo, olive oil, garlic, oregano, baby potatoes
- Pot of Mussels*** 17
shallots, butter, garlic, white wine, cilantro; herbed focaccia
- Charcuterie & Cheese Platter** 17
seasonal cured meats & cheeses
- Shellfish Plateaux** Platter* 80 Tower* 150
oysters, clams, shrimp, lobster, king crab legs; traditional accompaniments

SALADS

- Industry Signature Salad** 12
dill, parsley, tomato, fennel, carrot, watermelon radish, cider vinaigrette
- “Knife & Fork” Caesar** 14
romaine heart, cherry tomato, black olive, shaved Parmesan
- Kale Salad** 14
quinoa, pomegranate, watermelon radish, pickled onion, feta, orange, toasted almonds, cider vinaigrette
- Burrata** 15
apple & beet root, tomato, toasted almonds, micro basil
- Watermelon Salad** 15
feta cheese, pickled onion, mango, mint, caper berries
- Grilled Calamari Salad** 16
baby greens, cucumber, sweet chili mango dressing
- Tuna Paillard*** 16
baby greens, capers, spicy mayo, lime caviar
- Cobb Salad*** 17
grilled chicken, bacon, avocado, blue cheese, pickles, tomato, boiled egg

SIDES

- Butternut Squash & Cauliflower Gratin**
small 7 | large 12
- Wood Oven Potato Curls**
garlic & rosemary 7 | melted cheese 8

WOOD FIRED OVEN

- Grilled Lemon Chicken*** 20
free range half chicken; herb salad, potato curls
- Grilled Hanger Steak*** 25
garlic butter sauce, potato curls
- Grilled Miso Marinated Salmon*** 26
tomato-ginger-jalapeno-pineapple salsa; seaweed salad, potato curls
- Braised Lamb Shank*** 26
bacon port wine sauce; green peas, sweet potato gnocchi
- Oven-Poached Chilean Sea Bass, Clams, Chorizo & Shrimp*** 29
fresh tomato, fava beans, white wine butter sauce
- Long Bone Duo Steak*** 48
3lb foot long bone-in ribeye, truffle port wine & Gorgonzola sauces; potato curls

WOOD FIRED PIZZA

- Bianca** 14
fresh mozzarella, aged pecorino, ricotta, olive oil
- Margherita** 15
crushed tomato, fresh mozzarella, basil
- Spinach** 15
creamy artichoke, cheddar, Parmesan
- Hot Apricot** 15
mozzarella, prosciutto, chives, honey Sriracha
- Alligator** 16
pepper jack, Cajun pepper, fresh tomato, onion
- Soppressata Picante** 16
crushed tomato, aged pecorino, garlic
- Herbed Goat Cheese** 18
goat cheese, arugula, wild mushroom, truffle oil
- Pop Candy Land** 18
rainbow crust, cream cheese frosting, pop rocks, cotton candy
- Smoked Salmon*** 20
Nova Scotia, crème fraiche, red onion, fresh dill, crispy capers
- 24K*** 2,000 (order 48 hours in advance)
Stilton, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves
Add 1 1/2 oz. Almas Caviar 700

PASTA

- Lasagna ‘San Gennaro’*** 19
roasted eggplant, peppers, sausage; arugula salad
- Cavatelli Verde** 19
Morels, asparagus, fava beans, shaved pecorino
- Lobster Fumet*** 28
mussels, shrimp, white fish, octopus, black linguini, saffron sauce

DESSERT

- Greek Yogurt Cheesecake** 10
berry compote
- Industry Sorbet** 10
seasonal flavors, fresh fruit compote
- Chocolate River** 12
dark chocolate lava cake, coconut sorbet, berry coulis, whipped cream
- Panacotta Brûlée** 12
mixed berries, fruit pearls, candied sugar coating
- Industry Puff... Good to Share** 20
puff pastry, burnt sugar ice cream, berry compote, whipped cream, toasted almonds, dark chocolate syrup

20% gratuity added to parties of 6 or more

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