



STARTERS

- Blistered Shishito Peppers** 11
sea salt, lemon & olive oil
- Baked Onion Soup** 12
caramelized onions, croutons, Gruyère, cheese crisps
- 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** 14
creamy ricotta, spiced pumpkin; herbed focaccia
- Torched Truffle Goat Cheese** 14
Chianti poached pear compote; sour dough toast
- Chargrilled Octopus** 15
chorizo, baby potatoes, garlic fresh tomato, oregano, olive oil
- Pot of Mussels*** 17
shallots, butter, garlic, white wine, cilantro; herbed focaccia
- Charcuterie & Cheese** 17
seasonal cured meats & cheeses

SALADS

- Industry Signature Salad** 12
dill, parsley, tomato, fennel, carrot, watermelon radish, basil jalapeno vinaigrette
- “Knife & Fork” Caesar** 14
romaine heart, cherry tomato, black olive, shaved Parmesan
- Kale Quinoa** 14
pumpkin, orange, dried cranberry, radish, toasted almonds, apple cider vinaigrette
- Warm Burrata** 16
beet root carpaccio, apple sticks, toasted almonds, capers, micro basil, saffron aioli
- Grilled Calamari** 17
warm quinoa salad, green olives, avocado, baked sweet potato chips
- King Crab Cake** 18
IK tartar sauce, pickled onion, frisée salad, spicy lemon aioli, crispy capers

SIDES

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

WOOD FIRED OVEN

- Grilled Lemon Chicken*** 22
free range half chicken; herb salad, potato curls
- Grilled Hanger Steak*** 26
garlic butter sauce; potato curls
- Braised Lamb Shank*** 26
wild mushrooms, squash risotto, port wine sauce
- Grilled Miso Marinated Salmon*** 27
tomato-ginger-jalapeno-pineapple salsa; seaweed salad, potato curls
- Oven-Poached Halibut*** 29
mussels, shrimp, tomatoes, olives, capers, chorizo butter
- Long Bone Duo Steak*** 61
3lb foot long bone-in ribeye, truffle port wine & Gorgonzola sauces; potato curls

WOOD FIRED PIZZA

- Bianca** 14
fresh mozzarella, aged Pecorino, ricotta, garlic olive oil
- Margherita** 15
crushed tomato, fresh mozzarella, basil
- Spinach** 15
creamy artichoke, cheddar, Parmesan
- Hot Apricot** 15
mozzarella, prosciutto, chives, honey Sriracha
- Soppressata Picante** 16
crushed tomato, aged Pecorino, garlic
- Bacon Sweet Potato** 17
cheddar, rosemary, chipotle aioli
- Herbed Goat Cheese** 18
goat cheese, arugula, wild mushroom, truffle oil

SIGNATURE PIZZA

- Pop Candy Land** 18
rainbow crust, cream cheese frosting, pop rocks, cotton candy
- Flaming Bomba** 20
sweet ricotta, chocolate chips, pistachio, lemon meringue, flaming caramel dome
- Smoked Salmon*** 21
Nova Scotia, crème fraîche, red onion, fresh dill, crispy capers
- 24K*** 2,000 [order 48 hours in advance] Add 1 ½ oz. Almas Caviar 700
Stilton, foie gras, platinum Ossetra caviar, truffle, 24K gold leaves

PASTA

- Cavatelli Verde** 18
arugula, chanterelles, asparagus, peas, ricotta
- Lasagna ‘San Gennaro’*** 19
roasted eggplant, peppers, sausage; arugula salad
- Kabocha Ravioli** 20
pumpkin, shaved pecorino, roasted pine nuts, sage butter
- Lobster Fumet*** 28
mussels, shrimp, white fish, octopus, black linguini, saffron sauce

DESSERT

- Greek Yogurt Cheesecake** 12
vanilla bean & berry compote
- Chocolate River** 14
dark chocolate lava cake, coconut sorbet, berry coulis, whipped cream
- Hot Blue Pie** 14
blueberries, fruit pearls, whipped cream, toasted almonds, melted dark chocolate
- Industry Puff...Good to Share** 20
puff pastry, burnt sugar ice cream, whipped cream, toasted almonds, melted dark chocolate

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.