

APPETIZERS

HAPPY FRIED OYSTERS – \$14

tempura batter, lemon aioli

BURRATA – \$14

orange fennel jam, pickled fresno chiles, grilled focaccia

T. E. CALAMARI FRITTI – \$14

cherry peppers, lemon aioli

MINI LOBSTER ROLLS – \$20

pickled celery, duke's mayo, tarragon

KOREAN SPARERIBS – \$18

crispy garlic, scallion, sesame seeds

FLATBREADS

BRONX BOMBER – \$17

marinara, mozzarella, pepperoni, caramelized onions

FIG & PROSCIUTTO – \$18

fig jam, gorgonzola, prosciutto di parma, baby arugula

ROASTED CAULIFLOWER – \$15

bacon, cauliflower purée, caramelized onions, mozzarella, spinach, tomato

SALADS

CRAB COBB SALAD – \$18

bacon, egg, tomatoes, cucumber, corn

CAPRESE – \$16

mozzarella di bufala, heirloom tomato, basil oil, balsamic, arugula

MAINS

SWEET & SPICY SALMON – \$28

coconut rice, stir fry vegetables

MARKET FISH – \$29

cioppino sauce, clams, fenel, crostini, saffron aioli

FALAFEL BURGER – \$19

wild mushrooms, red onion, shaved brussels, spicy tzatziki

DOUBLE T.E. BURGER – \$18

american chesse, lettuce, tomato, fried onion, T.E. sauce, pickles

PASTA

LOBSTER FRA DIAVOLO – \$29

bucatinni, tomato sauce, lobster, chile pepper

VEGAN STROGANOFF – \$32

trumpet, crimini, shitake mushrooms

SIDES

T.E. FRIES – \$9

rosemary, garlic, parmesan

ROASTED BRUSSEL SPROUTS – \$13

brussels sprouts, olive oil, salt

CHARCUTERIE BOARD – \$19

prosciutto, soprasatta, finocchiona, spicy pecans, spun honey, mostarda, crostini

SWEET POTATO TACOS – \$14

tempura avocado, sriracha ginger aioli, tomatillo salsa, blue corn tortilla

BLISTERED SHISHITO PEPPERS – \$13

parmigiano, citrus, vegan sriracha aioli

LOBSTER DEVEILED EGGS – \$18

brown butter, parmigiano, chorizo dust

MARGHERITA – \$14

garlic, mozzarella, tomato, basil

SPINACH & ARTICHOKE – \$14

creamed spinach, mozzarella, artichoke hearts, parmigiano

BIANCO – \$14

caramelized onions, fontina, heirloom tomato, arugula

ROASTED BEETS – \$14

horseradish yogurt, citrus, toasted almonds, arugula

CHOPPED CAESAR – \$14

baby gem, parmigiano, garlic croutons, lemon zest

BRAISED SHORT RIB – \$26

creamy mashed potatoes, garlicky spinach, red wine demi glace

GRILLED PORK CHOP – \$28

charred polenta, pepperonata

AIRLINE CHICKEN BREAST – \$27

rosemary au jus, garden vegetables, quinoa farro

ROASTED CAULIFLOWER STEAK – \$19

curried chickpea ragu, pickled raisins, gremolata

MALTAGLIATI – \$28

braised goat, parsley, poached egg, fiore sardo

OLD SCHOOL BOLOGNESE – \$24

veal, beef, pork, marinara, pappardelle, burro fuso, parmigiano

ROASTED MUSHROOMS – \$13

mushrooms, olive oil, salt

ROASTED SWEET POTATO – \$12

herbs and brown butter

STEVEN LABINER
EXECUTIVE CHEF

ASHLEY GEORGE
MANAGER

- 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE -

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
* THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNES OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.