FOR THE TABLE

MARINATED SPANISH OLIVES | **12**

ARTICHOKE HUMMUS - *potato crisps* | **13**

WAGYU PIGS IN A BLANKET - *housemade ketchup, spicy mustard* | **15**

LEMON ARANCINI - *crispy rice balls, pomodoro, shaved pecorino* | **14**

APPETIZERS

SPANISH OCTOPUS - *new potato 'tostones', celery root, ruby grapefruit* | **23**

GARLIC SHRIMP - *blistered tomatoes, Italian parsley, crostini* | **17**

AHI TUNA CRUDO - *avocado, wakame, cilantro, ponzu* | **22**

BUFALA MOZZARELLA - *heirloom cherry tomato, black olive, basil pesto* | **16**

CHOPPED SALAD - *quinoa, tomato, cucumber, feta, pumpkin seeds, capers, dried cranberry* **17**

CAESAR SALAD - *crisp baby romaine, toasted baguette, lemon/anchovy vinaigrette* | **16**

PASTA

PAPPARDELLE - *duck ragout, pecorino, lemon* | **18/28**

RIGATONI BOLOGNESE - *whipped ricotta, basil* | **18/28**

CAVATELLI - *Esposito sweet sausage, broccoli rabe, Calabrian chili, preserved lemon* | **18/28**

LINGUINE - *truffle butter, shaved black summer truffle* | **19/32**

SIMPLY GRILLED - *sea salt & olive oil, one side of your choice*

AHI TUNA | **35**

BRANZINO | **33**

PETITE FILET MIGNON | **41**

MAINS

SKIRT STEAK FRITES - *roasted garlic aioli, hand-cut fries* | **35**

FREE RANGE CHICKEN - *garlic mashed potato, baby spinach, lemon jus* | **30**

FAROE ISLAND SALMON - *baby fennel, marble potatoes, smoked tomato broth* | **31**

NEW BEDFORD SEA SCALLOPS - *cauliflower 'cous cous', tahini, sorrel pistou* | **37**

ASSET BURGER - *twin burgers, Vermont white cheddar, caramelized onion* | **23**

SIDES | 9

Grilled Asparagus
Garlic Mashed Potatoes
Broccoli Rabe
Handcut Fries
Brussels Sprouts

DINNER

ASSET

ASSET SIGNATURES

WE$TSIDE | 15
Tito's Vodka, Lemon, Prosecco, Mint

APEROL SPRITZ | 15
Prosecco, Aperol, Orange

CUCUMBER CRUSHA' | 16
Hendrick's Gin, Cucumber, Lime, Celery Bitters

THE ANTIDOTE | 14
Pendleton Whiskey, Sweet Vermouth, Ginger, Lemon, Soda Water

WILD THOUGHTS | 16
Banhez Mezcal Joven, Strawberry, Lime, Chili Tincture

DESPERADO | 16
Casamigos Blanco Tequila, Aperol, Perfect Vermouth, Orange

BY THE GLASS

BUBBLES

CHAMPAGNE *Taittinger, FRA* | **17**
PROSECCO *Valdo, ITA* | **12**

WHITE

SAUVIGNON BLANC *Wither Hills, Marlborough, NZL 2018 (Tap)* | **13**
GARGANEGA *Pieropan, Soave, ITA 2018* | **13**
GRUNER VELTLINER *Pratsch, Niederosterreich, AUT 2018 (Tap)* | **14**
CHENIN BLANC *L'Ecole No.41, Columbia Valley, USA 2018* | **14**
CORTESE *Massone 'Gavi Massera', Gavi, ITA 2018* | **14**
CHARDONNAY *Hess Collection, Monterey County, USA 2017 (Tap)* | **15**
CHARDONNAY *Domaine Antonin Guyon, Burgundy, FRA 2017* | **18**

RED

PINOT NOIR *Westmount, Willamette Valley, USA 2018* | **16**
TEMPRANILLO *Valderiz, Ribera del Duero, ESP 2018* | **12**
ETNA ROSSO *Cottanera, Etna Rosso, ITA 2018* | **15**
CABERNET FRANC *Domaine de l'Enchantoir, Saumur Puy-Notre-Dame, FRA 2016* | **14**
GRENACHE-SYRAH *Paul Jaboulet Aîné, Vacqueyras, FRA 2016* | **16**
BORDEAUX *Château Clément Saint-Jean, Medoc, FRA 2016* | **17**
SUPER TUSCAN *Tolaini 'Valdisanti', Tuscany, ITA 2014* | **21**
CABERNET SAUVIGNON *Decoy, Sonoma County, USA 2017* | **18**

DRAFTS

NARRAGANSETT | 8
Lager 5.0%, RI

SINGLECUT | 8
Pilsner 5.2%, NY

ALLAGASH WHITE | 8
Wheat 5.0%, ME

SLOOP SUPER SOFT | 9
IPA 6.0%, NY

CIGAR CITY JAI ALAI | 8
IPA 7.5%, FL

PIPEWORKS CLOSE ENCOUNTER | 8
Black IPA 6.0%, IL

TROEGS HOPBACK AMBER | 8
Amber Ale 6.0%, PA

MONTAUK ARROWHEAD | 8
Red Ale 5.0%, NY

LEFT HAND NITRO MILK STOUT | 8
Stout 6.0%, CO

DRINKS