

Appetizers



HAND CUT STEAK TARTARE
AGED RIBEYE, OLIVE OIL SABAYON, RED WINE
MUSTARD, THYME CROSTINI

CHX & WAFFLES
JALEPENO AND MAPLE DRIZZLE, PUMPKIN
WAFFLES, PICKLED GOLDEN BEETS, PUMPKIN
SPICE APPLE BUTTER



JERUSALEM "MIXED GRILL"
HAWAII SPICED ROASTED CAULIFLOWER,
ROASTED MUSHROOMS, HOUSE MADE HUMMUS,
TAHINI, SUMAC ONIONS, FRESH HERBS,
CILANTRO, GRILLED LAFFA



SAUTÉED LIVER
CARAMELIZED ONION, RED WINE REDUCTION,
BAGUETTE



TUNA TARTARE
YELLOWFIN TUNA, AVOCADO, JAPANESE
EGGPLANT FRITTER, TARO CHIPS

POTATO GNOCCHI
CONFIT DUCK, SAUTEED KALE AND MIREPOIX
VEGETABLES, CHARRED BROCCOLI PUREE

BRUSSEL SPROUTS
CHARRED BRUSSEL SPROUTS, CRISPY BEEF
FACON, SWEET CHILI SAUCE, CRISPY SHALLOTS

TONGUE BUNS
HOUSE MADE BAO BUNS, HOISIN-GLAZED
TONGUE, BANH MI VEGETABLES



BEEF CARPACCIO
PEPPER CRUSTED RIBEYE FILET, PICKLED
MUSTARD SEEDS, HORSERADISH MAYO, BABY
ARUGULA, BALSAMIC REDUCTION

PASTRAMI SLIDERS
PRETZEL BUN, KIMMEL KRAUT, SWEET DIJON
EMULSION



SLOW ROASTED LAMB RIBLETS
BLACKCURRANT ONION GLAZE, BALSAMIC
REDUCTION, CRISPY FRIED SHALLOTS

**PULLED BEEF AND SPAGHETTI SQUASH
CANNELLONI**

HANDMADE EGG PASTA, CASHEW BECHAMEL
CREAM SAUCE, GARLIC AND THYME TOASTED
BREADCRUMBS, PORT WINE DRIZZLE



POACHED CHICKEN AVOCADO TOAST
HOUSE SOURDOUGH, SLOW COOKED CHICKEN,
GREEN GODDESS DRESSING, MASHED AVOCADO,
FLAME ROASTED EGGPLANT, PICKLED ONION

MUSHROOM PAPPARDELLE
HANDMADE EGG PASTA, YELLOW TOMATO
SAUCE, BABY ARUGULA, MIXED MUSHROOMS,
BASIL EMULSION

**BBQ CHICKEN BURNT ENDS
FLATBREAD**
FRIED DELICATA SQUASH RINGS, SQUASH
AND CARAMELIZED ONION PUREE, KALE

CRISPY TERIYAKI BEEF
AGED BEEF STRIPS, SECRET HOUSE TERIYAKI,
BROWN RICE NOODLES, BANH MI PICKLES,
GARLIC CHIVES, PEANUT DIPPING SAUCE, PEA
SHOOTS, TOASTED SESAME

PULLED BRISKET KLATKA
DEEP FRIED POTATO KUGEL LATKE, PICKLED
ONIONS, SWEET MUSTARD AIOLI, MICRO
ARUGULA

BAGELS AND LOX
PASTRAMI SPICED HAMACHI GRAYLAX, HOUSE MADE
PUMPERNICKEL BAGEL, CHIVE 'CREAM CHEESE',
HOUSE DIJON, FRESH GRATED HORSERADISH, DILL,
PRESERVED MEYER LEMON GEL

Soups & Salads



SOUP DU JOUR
INQUIRE WITH SERVER



SQUASH AND ROASTED BEET
KOGINUT SQUASH, BEETS, CUCUMBER CURLS,
FRIED OLIVES, CASHEW LABNEH, PICKLED
ONIONS, DILL



CAESAR SALAD
HOUSE CAESAR DRESSING, CIABATTA PLANK
CROUTONS, GARLIC CHIVES, FRIED CAPERS

RUSSIAN SALAD
HARICOT VERTS, VINEGAR POACHED
FINGERLING POTATOES, DILLY
CARROTS, GARLIC-DIJON EMULSION,
PICKLED RED ONION



DOLCETTO WEDDING SOUP
CHICKEN POLPETTE, DUCK FAT AND
CHIVE KNEIDEL, BABY SPINACH,
INTENSE BONE BROTH



MIXED GREEN SALAD
FOCACCIA CROUTONS, BALSAMIC
VINAIGRETTE, PERSIAN CUCUMBERS,
SUNGOLD TOMATOES



ROOTS, SHOOTS, AND FRUITS
CELERY ROOT RIBBONS, SHAVED
FENNEL, PEA SHOOTS, MARINATED
BUTTON MUSHROOMS, BLOOD
ORANGE, MEYER LEMON
VINAIGRETTE, TOASTED PISTACHIO

Mains



BONELESS BRAISED BBQ SHORT RIBS
HOUSE BBQ GLAZE, PARSNIP MASHED POTATOES, SMOKY BRAISED BUTTER BEANS, GARLIC CHIVES

CHICKEN "POT PIE"
CRISPY SKIN BONELESS CHICKEN LEG, LEEKS, POTATOES, CARROTS, CELERY ROOT, WHITE CHICKEN GRAVY, CRUNCHY PUFF PASTRY, CRISPY FRIED SHALLOTS



PAN ROASTED CHICKEN BREAST
KALAMATA OLIVE FARRO, BRAISED KALE, RICH CHICKEN JUS



CRISPY SKIN PAN ROASTED SALMON
MISO BLACK LENTILS, SNOW PEAS, YELLOW CURRY VINAIGRETTE



LAMB CHOPS
SOUS VIDE AND OVEN ROASTED, GLAZED CARROTS AND HEIRLOOM POTATOES, SQUASH PUREE, PARSLEY PESTO, ROSEMARY SCENTED LAMB JUS

DOLCETTO BURGER
PROPRIETARY BEEF GRIND, BEEF FACON, LETTUCE, TOMATOES, PICKLES, DOLCETTO SPECIAL SAUCE

The Block



SURPRISE STEAK (LIMITED)



20 OZ BONE IN



STEAK DOLCETTO
BONELESS RIBEYE, POTATO GRATIN, WILD MUSHROOM, DEMI GLACE



FILET OF BEEF AU POIVRE
12 OZ FILET, PEPPERCORN SAUCE, CRUSHED YUKON POTATOES



STEAK FOR 2 DRY AGED
SERVED WITH THREE SAUCES: OLIVE OIL HOLLANDAISE, BROOKLYN STEAKHOUSE, AND DEMI GLACE



20 OZ CHATEAU CUT RIBEYE FILET
GREEN BEANS, MASHED YELLOW POTATOES, DEMI



THREE HOUSEMADE SAUCES
OLIVE OIL HOLLANDAISE, BROOKLYN STEAKHOUSE, AND DEMI GLACE

Sides



POMME FRITES



CRUSHED YUKON POTATOES



SAUTÉED VEGETABLES



SIDE SALAD



SWEET POTATO FRIES



HOUSE PICKLED VEGETABLES

CREAM OF SPINACH



SAUTEED MUSHROOMS AND ONIONS



SAUTEED HARICOT VERTS WITH GARLIC AND ONIONS

AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO ANY PARTY OVER 6 PEOPLE.



A DUE TO CROSS CONTAMINATION WE CANNOT GAURANTTEE ANY MENU ITEMS TO BE ALLERGEN-FREE.



G GLUTEN FREE/OPTIONAL

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, & SEAFOOD MAY INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS.

SUBSTITUTIONS POLITELY DECLINED