



**burrata**

cream filled mozzarella,  
basil pesto, tomato jam,  
balsamic reduction,  
crostini 15

**truffle tots**

truffle oil, sea salt,  
chipotle aioli 9

**crispy duck legs**

grilled, plum bbq glaze 14

**pierogi**

house made, sour cream,  
caramelized onion 13

**sharing platter**

a sampling of menu appetizers  
chef's nightly creations perfect to  
share 24

**salmon potato cakes**

faroe island salmon, potato, chive,  
chipotle aioli  
14

**ukrainian borscht**

beets, carrots, potato,

**squash bisque**

butternut squash, cream,  
toasted pumpkin seeds 7

**lunchbox shrimp**

crispy panko breaded shrimp,  
sweet & spicy aioli  
16



**candied nut & beet**

chevre, almond praline,  
lettuces, roasted beets  
balsamic vinaigrette  
10

**green salad**

tomato, shallot,  
crouton, carrot,  
lemon dressed greens  
9

**classic caesar**

garlic croutons  
creamy dressing,  
reggiano cheese  
9

**the 704 burger**

10oz angus burger, vermont cheddar  
in-house pickles, tomato jam, brioche roll, seasoned fries  
16  
add bacon...2

**old world Bolognese**

veal, pork & beef simmered in a san marzano  
tomato sauce, rigatoni pasta, reggiano cheese 19

**chicken de medici**

panko-breaded chicken cutlet, tomato, aged  
parmesan, lemon-dressed arugula 18

**faroe island salmon**

maple-bourbon glaze  
caramelized brussels sprouts 23

**osso bucco**

braised pork shank, san marzano tomato pan  
gravy, mushroom risotto  
26

**flat iron building steak**

grilled 8oz flat iron steak, cabernet demi-glaze,  
seasoned fries 26

**quinoa black bean burger**

made in-house, vermont white cheddar, in house  
pickles, dijon mustard aioli, fresh brioche  
seasoned fries 14

**dinner pierogi**

potato & onion filling, pan seared,  
caramelized onion, sour cream, asparagus 16

**ravioli**

seared shrimp, lobster-ricotta ravioli, herbs  
tomato, arugula, garlic cream 26

**16oz ribeye**

pan seared ribeye, caramelized onion,  
mushroom balsamic reduction,  
herb roasted potato 34

**mushroom pappardelle**

wild mushroom blend, parmesan cream, truffle  
sourdough bread crumbs, Reggiano 18

**mushroom risotto**

mushrooms, parmesan  
7

**SIDES**

**seasoned fries**

6.5

**caramelized brussels**

brown butter, sea salt  
6.5

**herb roasted potato**

sea salt, garlic, herbs  
6.5

**lemon asparagus**

grilled, lemon, olive oil  
6.5