

MONDAY  
no corkage fee

TUESDAY  
1/2 off apps at bar



FRIDAY  
SATURDAY  
\$7 cocktails & wines

SHARING PLATTER  
a sampling of menu appetizers chef's nightly creations perfect to share  
26

- PIEROGI house made, sour cream, caramelized onion 13
- TRUFFLE TOTS truffle oil, sea salt, chipotle aioli 9
- CRISPY DUCK LEGS grilled, plum BBQ glaze 14
- DUCK RAV artichoke ravioli, apple & brandy duck sausage, wine & butter sauce 16
- LUNCHBOX SHRIMP panko breaded shrimp, sweet & spicy aioli 16
- BURRATA cream filled mozzarella ball, pesto, tomato jam, balsamic reduction, crostini 15
- SALMON CAKES faroe island salmon, potato, chive, chipotle aioli 14
- UKRAINIAN BORSCHT beets, carrots, potato, sour cream 7
- TOMATO BISQUE san marzano tomato, basil, cream, garlic crouton 8



CANDIED NUT & BEET  
chevre, praline glazed nuts,  
greens, roasted beets  
balsamic vinaigrette  
11

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

CLASSIC CAESAR  
garlic croutons, creamy dressing,  
reggiano cheese  
9



MUSHROOM RISOTTO  
mushrooms, parmesan  
8

CARAMELIZED BRUSSELS  
brown butter, sea salt  
7

SEASONED FRIES  
7

LEMON ASPARAGUS  
grilled, lemon, olive oil  
7

HERB ROASTED POTATO  
sea salt, garlic, herbs  
7

OLD WORLD BOLOGNESE  
veal, pork, beef simmered in a san marzano tomato sauce,  
rigatoni, Reggiano..... 20

FAROE ISLAND SALMON  
maple-bourbon glaze, caramelized brussels sprout..... 24

FLAT IRON BUILDING STEAK  
grilled 8oz flat iron steak, cabernet demi-glace, seasoned fries..... 27

DINNER PIEROGI  
potato & onion filled, pan seared, caramelized onion, sour cream, asparagus.... 17

NEW ZEALAND RACK OF LAMB  
roasted rack of lamb, red wine demi-glace, herb roasted potato..... 32

THE 704 BURGER  
10oz angus burger, vermont cheddar, in-house pickles, tomato jam,  
brioche roll, seasoned fries {add bacon 2} ..... 16

CHICKEN DE MEDICI  
panko-breaded chicken cutlet, tomato, aged parmesan, lemon, arugula..... 19

OSSO BUCCO  
braised pork shank, san marzano tomato pan gravy, mushroom risotto..... 27

RAVIOLI  
seared shrimp, lobster-ricotta ravioli, herbs, tomato,  
arugula, garlic cream.....27

QUINOA BLACK BEAN BURGER  
made in-house, vermont white cheddar, in house pickles,  
dijon aioli, brioche roll, seasoned fries..... 15

MUSHROOM PAPPARDELLE  
wild mushroom, parmesan cream, truffle bread crumbs, Reggiano..... 19