

# DINNER

TUESDAY-FRIDAY 4-9pm SATURDAY 5-9pm



## CHICKEN FRENCH

battered chicken, linguini, lemon, white wine, parmesan  
21

## OLD WORLD BOLOGNESE

veal, pork, beef in a san marzano tomato sauce,  
rigatoni, Reggiano  
21

## FAROE ISLAND SALMON

maple-bourbon glaze, caramelized brussels sprout  
26

## FLAT IRON BUILDING STEAK

grilled 8oz flat iron steak,  
cabernet demi-glace, roasted potato  
31

## 704 BURGER

10 oz angus burger, cheddar, pickles,  
tomato jam, brioche bun fries  
16 add bacon 2

## BURKLE BURGER

10oz angus, vermont cheddar,  
caramelized onion, arugula, mac sauce,  
in-house pickles, brioche roll, seasoned fries  
17 add bacon 2

## CHICKEN DE MEDICI

panko-breaded chicken cutlet, tomato,  
aged parmesan, lemon, arugula  
20

## VEGAN PESTO PASTA

basil pesto, toasted pine nuts, grape tomato, olive oil, garlic,  
rigatoni  
16

## LOBSTER RAVIOLI

seared shrimp, lobster-ricotta ravioli, herbs,  
tomato, arugula, garlic cream  
29

## QUINOA BLACK BEAN BURGER

Vermont white cheddar, in house pickles,  
dijon aioli, brioche roll, fries  
16

## *Sides 9*

### CARAMELIZED BRUSSELS

### SEASONED FRIES

### LEMON ASPARAGUS

### ROASTED POTATO



## UKRAINIAN BORSCHT

beets, carrots, potato, sour cream  
8

## TOMATO BISQUE

san marzano tomato, basil,  
cream, garlic crouton  
8



## TRUFFLE TOITS

truffle oil, sea salt, chipotle aioli  
10

## CLASSIC POUTINE

seasoned fries, cheddar cheese curds, pan  
gravy, fresh herbs  
13

## LUNCHBOX SHRIMP

panko breaded shrimp, sweet & spicy aioli  
16

## BURRATA

cream filled mozzarella, arugula,  
basil pesto tomato jam, balsamic, crostini  
16



## CANDIED NUT & BEET

chevre, praline glazed nuts, greens,  
roasted beets, balsamic  
13

## GREEN SALAD

tomato, shallot, crouton, carrot,  
lemon dressed greens  
10

## CLASSIC CAESAR

garlic croutons, creamy dressing,  
reggiano cheese  
10

ADD grilled chicken.....5

ADD bacon.....3



## CHOCOLATE CAKE

9

## BREAD PUDDING

9

## FLOURLESS CHOCOLATE TORT

9