

## GOLDEN OSETRA CAVIAR

HOMEMADE BLINIS, CAPERS, CHOPPED ONIONS, HARD BOILED EGG, CRÈME FRAÎCHE  
28GR \$95

## WILD SHRIMP COCKTAIL

HOMEMADE HORSERADISH SAUCE  
\$19

## OYSTERS

HALF DOZEN DAILY SELECTION  
\$MP

## SOUP

**T54 MINISTRONE GENOVESE** VG-VV+ \$21  
Minestrone Genovese  
**SEASONAL LOCAL MARKET SOUP** \$MP

## APPETIZER

**CHARCUTERIE BOARD** GF \$26  
Daily Selection  
**CHEESE BOARD** GF-VG \$21  
Daily Selection  
**TUNA TARTARE** GF \$21  
Avocado, Tomatoes, Mustard Aioli, Home Made Potato Chip  
**MOZZARELLA DI BUFFALO** GF \$21  
Fennel, Heart of Celery, Mint, Blood Oranges, Anchovies Dressing  
**GRILLED OCTOPUS** GF \$19  
Fennel, Citrus, Almond, Capers, Arugula  
**CRISPY CALAMARI** \$19  
Zucchini, Peppers, Lemon & Red Pepper Aioli  
**VEAL MEATBALLS** GF \$18  
Marinara Sauce, Pecorino Romano  
**STICKY RIBS** GF \$16  
Tomato Agrodolce, Fennel, Peperoncino  
**PORK BELLY** GF \$18  
Pickled Vegetable, Spicy Bourbon Glazed  
**POT OF MUSSELS** GF+ \$19  
Arrabbiata or White Wine Sauce, Steak Fries  
**BABY ARTICHOKEs** GF-VG \$24  
Tuscan EVOO, Pistachio, Charred Lemon  
**CARPACCIO "1855 BLACK ANGUS" (PA)** GF \$22  
Confit Tuna Aioli, Arugula, Capers

## MAIN COURSE

**8 oz FILET MIGNON "1855 BLACK ANGUS" (PA)** GF \$52  
Spring Pea Puree, Caramelized Shallot, Bordelaise Sauce  
**T54 BURGER** GF+ \$21  
Gorgonzola, Prosciutto di Parma, Roasted Tomato, Steak Fries  
**TUSCAN ROASTED HALF CHICKEN** GF \$36  
Rosemary, Garlic, Lemon, Broccoli Rabe  
**BERKSHIRE PORK CHOP** GF \$39  
Sweet Carrot Puree, Candied Citrus, Pork Jus  
**14 (OZ) NY STRIP STEAK "1855 BLACK ANGUS" (PA)** GF \$49  
Fingerling Potato, choice of Bordelaise, Au Poivre, Gorgonzola  
**SHORT RIBS** GF \$42  
Sautéed Local Mushrooms, Sage Creamy Polenta  
**ARCTIC CHAR** GF \$38  
Black Beluga Lentil, Yukon Gold Foam, Prosciutto Jus  
**GRILLED WHOLE BRANZINO** GF \$38  
Stuffed with Zucchini and Tomatoes

## LOCAL DINNER \$25

<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>
Special Pasta + Glass of Wine or Beer	Chicken Parmigiana + Glass of Wine or Beer	T54 Burger + Glass of Wine or Beer

## SALAD

**T54 SPRING SALAD** GF+VV+VG+ \$18  
Artichoke Hearts, Brussels Sprouts, Goat Cheese, Bacon Vinaigrette  
**ARUGULA AND CHERRY TOMATO** VG-VV+GF \$14  
Lemon Vinaigrette, Grana Padano PDO  
**CAESAR** VG-GF+ \$18  
Romaine, Grana Padano PDO, Croutons  
**BURRATA** GF-VG \$22  
Field Greens, Fresh Peas, Herb Pesto, Pine Nuts  
**PANZANELLA** VG-GF+VV+ \$22  
Heirloom Tomatoes, Croutons, Onions, Red Wine Vinaigrette, EVOO, Grana Padano PDO Crisp

## PASTA

**PASTA ON THE WHEEL** GF+ \$39  
Only Tuesday, Wednesday and Thursday  
**T54 TROFIE PESTO GENOVESE** VG \$28  
Basil, Pine Nuts, Green Bean, Potato  
**RIGATONI BOLOGNESE** GF+ \$29  
Ricetta della Nonna  
**PENNE POMODORO E BASILICO** VG-VV+GF+ \$23  
Plum Tomato, Basil, EVOO  
**SPAGHETTI CARBONARA** GF+ \$26  
Guanciale, Egg Yolk, Pecorino Romano  
**RISOTTO** GF++ \$29  
Pistacchio Pesto, Seared Yellowfin Tuna

## SIDE

**STEAK FRIES** GF \$9  
Garlic Aioli, Parsley  
**BRUSSELS SPROUTS** VG+VV+GF \$12  
Pecorino Cheese, Lemon Juice, Bacon  
**BROCCOLI RABE** GF-VV \$14  
Garlic, EVOO  
**SHISHITO PEPPERS** GF-VV \$12  
Cherry Tomato, Gremolata  
**MASHED POTATOES** GF \$9  
Butter, Grana Padano PDO  
**GREEN BEANS** GF-VV \$9  
Carrot, Onion, EVOO

## BUON APPETITO

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

We proudly source our Bread from our local Bakery "L'Annexe de Mamie Colette"

\*A 2.5% Credit Card service fee charge will be applied to all Credit Card transaction