

## APPETIZER

Sweet Pea Soup with Vegetables and Croutons 12

Chicken and Coconut Milk Soup, Jasmine Rice 14

Tuna Spring Roll, Soy Bean Purée 18

Carpaccio of Black Sea Bass with Lime, Coriander and Mint 14

Salmon with Crispy Sushi Rice, Chipotle Mayo and Ponzu 18

Roasted Baby Beets with Coach Farm Goat Cheese 14

Green Asparagus Salad, Foraged Mushrooms, Warm Sherry Vinaigrette 18

Crispy Squid with Sweet Chili Dipping Sauce 15

Steamed Shrimp Salad with Avocado, Mushroom  
and Tomato, Champagne Vinaigrette 19

Soft Shell Crab Tempura, Napa Cabbage, Sweet-Hot Mustard 19

Di Palo's Burrata Mozzarella, Sweet Cherry Compote, Arugula and Basil 17

Chilled Artichoke, Mustard Mayonnaise, Chervil and Lemon 13

Shaved Fennel Salad with Arugula, Parmesan and Mushroom 15

Organic Raw Kale Salad, Parmesan, Lemon, Green Chili 15

## RAW BAR

Seafood Platter 48

(Chilled Lobster, Shrimp Cocktail, Mussels, Oysters and Littleneck Clams)

Oysters (priced per pc.)

1/2 Dozen Littleneck Clams 9

Shrimp Cocktail 18

## PIZZA

Oven Roasted Spinach, Fontina and Mozzarella 14

Mozzarella, Tomato and Basil 11

Black Truffle and Fontina Cheese 16

Meatballs, Whipped Ricotta, Parmesan, Basil 15

Barry Wine's Raw Tuna and Wasabi 18

## ENTREE

Tagine of Steamed Black Sea Bass, Carrots Simmered with Orange and Cumin, Couscous 32

Slow Baked Organic Salmon, Assorted Spring Peas, Crisp Bacon, Lime 28

Fish and Chips with Gulf Flounder, Tartar Sauce and Wild Watercress 25

Halibut with Miso-Yuzu Glaze, Ramp Mashed Potatoes, White Asparagus 38

Three Cheese Ravioli, Tomato Sauce and Basil 17

Rigatoni with Meatballs and Smoked Chili Tomato Ragu 22

Veal Milanese with Parmesan, Escarole and Lemon 28

Omelette with Coach Farms Goat Cheese and Parsley,  
Rosemary-Potato Galletes, Mesclun Salad 14

Organic Turkey Burger with Roasted Peppers, Smoky Aioli, French Fries 20

(THE MERCER) Burger, Pepperjack Cheese, Avocado,  
Crunchy Red Onions, Russian Dressing, French Fries 21

Grilled Chicken Sandwich with Spicy Mayo, Crunchy Onions and Basil 14

Roasted Lamb Sandwich with Roasted Red Pepper,  
Arugula and Herbed Mayonnaise 15

Schaller & Weber Hot Dog with Kimchi Relish, Dijon Mustard and French Fries 9

Roast Chicken with French Beans, Carrots and Mashed Potatoes 24

Prime Niman Ranch New York Strip, Gingered Shiitake Mushrooms  
and Caramel Soy Infused Sauce, French Fries 49

## SIDE DISHES 8

Grilled or Steamed Vegetables

Sautéed Tuscan Kale

Sautéed French Beans and Baby Carrots

Sautéed Asparagus

Sautéed 7 Grains

French Fries

Mashed Potatoes

Macaroni & Cheese

(15% gratuity will be added to parties of 8 or more guests)

Chef de Cuisine Chris Beischer

Chef/Proprietor Jean-Georges Vongerichten