ROZE PONY

SHARES & SALADS

FOLK SOURDOUGH 8
Pink Peppercorn & Thyme Butter

FRIED GREEN OLIVES 15
Blue Cheese Dip

SHAVED MORTADELLA 15
Apple Mostarda & Kentucky Rose

FONTINA ZEPPOLE 14
Nduja Aioli & Parmesan

BEET CARPACCIO 15
Goat Cheese, Pistachio, Olive Tapenade, Bronze Fennel

SHREDDED RADICCHIO 16
Anchovy, Ricotta Salata, Sieved Egg

SALAD VERT 14
Tender Greens, Shallot Vinaigrette

ROMA WEDGE 16
Gifford's Bacon, Blue Cheese, Tomato, Green Olive

RAW BAR

OYSTERS ON THE HALF SHELL* | Mignonette & Roze Bloody Mary ..... 4 per pc

POACHED SHRIMP | Old Bay Aioli, Bloody Mary Cocktail 19

SALMON CRUDO* | Favas, Garbanzos, Calabrian Chili, Sesame Vinaigrette..... 16

SMOKED TROUT | Fine Herbs & House Chive Cracker 14

PONY PLATEAU* 90
Dozen Market Oysters, Six Shrimp, Salmon Tartare, Smoked Trout, Chive Crackers

ENTREES

MUSHROOM RISOTTO 19
King Trumpets, Pickled Red Onion, Chervil

REGINETTE 22
Lemon, Mascarpone, Chili Flake

BUCATINI DIAVOLO 30
Shrimp, Sauce Américaine, Calabrian Marinara

CRISPY HALF CHICKEN 32
Snap Peas, Belgian Endive, Wild Ramp Ranch

COCONUT CURRY MUSSELS 24
Fine Herbs & Grilled Pugliese

LEMON ROASTED TROUT 31
Kale Salad, Smoked Trout, Hazelnut

PORK MILANESE 34
Escarole Caesar, Gigantes Beans, Pecorino

BRAISED BEEF ROYALE 48
Celery Root Gratin & King Trumpet Mushrooms

SIDES

PARMESAN POTATOES 7 FRIES 6 GRILLED BROCCOLINI 7

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