

The UPTOWN • GARRISON

DINNER

Appetizers

SOUP OF THE MOMENT	10
PIGGY BACK DATES	17
bacon, blue cheese, medjool dates, maple	
BUTTERMILK FRIED CHICKEN	19
with chile honey, ranch	
SHISHITO PEPPERS vegan	14
olive oil, sea salt, lemon zest	
EGGPLANT RAGU CROQUETTES	12
roasted eggplant, potato, grana padano	
TRUFFLE GRUYERE CROQUETTES	14
potato, black truffle, gruyere, parmesan, garlic aioli	
MEAT AND CHEESE BOARD	28
sweet capicola, hot capicola, prosciutto di parma, pecorino, fromager d'affinois, grana padano, pizza pane, apple agrodolce	
CALZONITI	14
+ with blanched kale, garlic, aged mozzarella, grana padano	
+ with house-made sausage, tomato, garlic, grana padano	
SMOKED BEET TARTARE vegan	16
roasted beets, avocado mousse, capers, balsamic, dijon mustard emulsion, microgreens, sourdough crostini	
BRIE WHEEL	28
250g Brie Fermier wheel, bacon onion jam, toast points	

Salads

MARKET SALAD	14
little gem lettuce, arugula, parsley, watermelon radish, ricotta salata, lemon juice, evoo	
CHOPPED SALAD	17
chopped kale, carrot, red cabbage, candied pumpkin seeds, white wine vinegar, evoo	
WEDGE SALAD	15
iceberg lettuce, cherry tomatoes, bacon, blue cheese dressing, blue cheese crumbles, chives	
ROASTED CAULIFLOWER SALAD	17
roasted cauliflower, quinoa, caramelized onions, parsley, sourdough croutons, spiced walnuts, lemon juice, evoo	
add avocado +5	add shrimp +10
add chicken breast +6	add fried chicken +7

Sides

FRIED NEW POTATOES	9
sliced red onions, parsley, aioli	
FRENCH FRIES	8
kennebec potatoes, chipotle aioli	
PIZZA PANE	6
evoo, sea salt	

Entrees

THE GARRISON BURGER with fries or salad	23
beef burger, raclette, caramelized onions, gem lettuce, ketchup aioli, house made buttermilk brioche bun	
sub gf bun +4	
BLACK BEAN & QUINOA BURGER with fries or salad	20
black beans, kidney beans, quinoa, avocado, tomato, aioli, house made buttermilk brioche bun	
sub gf bun +4	
FILET OH FISH SANDWICH with fries or salad	22
fried cod, american cheese, tartar sauce, house made buttermilk brioche	
ROASTED HALF CHICKEN	29
chicken jus, fried potatoes, garlic crostini	
PAN SEARED SEA BASS	30
roasted cauliflower, sautéed kale	
PAN SEARED RIBEYE STEAK	39
mushroom reduction, arugula salad, pommes frites	

Pizzas

gluten free crust +4

MARGHERITA	19
red sauce, buffalo mozzarella, basil, grana padano	
MARINARA vegan	17
red sauce, chili purée, oregano, red onion	
THREE CHEESE	24
buffala mozzarella, fior di latte, grana padano, garlic confit, chili honey, oregano	
ITALIAN SAUSAGE	22
red sauce, house made Italian sausage, mozzarella, red onions	
PEPPERONI & PEPPERS	22
red sauce, pepperoni, pickled cubanelle, mozzarella	
EGGPLANT vegan	19
red sauce, fried eggplant, garlic, chili purée, basil, parsley	
BROCCOLI	20
oven-roasted broccoli, mozzarella, chili purée, garlic, grana padano	
MUSHROOM	24
porcini cream, roasted mushrooms, mozzarella, garlic, grana padano, fried herbs	
ARTICHOKE	24
artichoke puree, garlic, oregano, fried artichoke, mozzarella, lemon, grana padano, parsley	

CACIO E PEPE 24
fresh mozzarella, dried mozzarella, black pepper, grana padano

PROSCIUTTO & BURRATA 26
prosciutto, burrata, chilled arugula, lemon, grana padano

KID'S PIE 12 and under 16
red sauce, dry mozzarella, grana padano

TOPPINGS

2	basil pickled cubanelles chili puree sliced red onions garlic
3	mozzarella ricotta mushroom chilled arugula
6	fried eggplant wood-roasted broccoli sausage pepperoni anchovy crispy housemade bacon