

★ TONIGHT'S SET LIST: ★

SPECIAL GUESTS

SATURDAY: ON THE ONE groove & soul
 SUNDAY: JUDY NIGHT QUARTET jazz
 WEDNESDAY: JUDY ROBERTS & GREG FISHMAN jazz

SOUND CHECK

INSPIRED BY WORLDWIDE TRAVELS & DESIGNED TO COME OUT QUICKLY \$5 each

TOMATO BREAD

garlic crostini, Frillman Farms heirloom tomato, fleur del sel, La Quercia prosciutto, Bellweather Farms San Andreas cheese.

CHOPPED LIVER

Romanian Kosher Sausage Co. chopped beef liver, "everything" flatbread

LOCAL ASPARAGUS

garlic crostini, roast asparagus, black truffle oil, Bellwether Farms San Andreas cheese

RICOTTA

garlic crostini, Bellweather Farms ricotta, Frillman Farms honey

BIGEYE TUNA TARTARE ON CUCUMBER

BREAD & BUTTER

Tribeca bakery multigrain loaf, vermont cultured butter & fleur de sel

GF DEVILED EGGS

Frillman Farms pasture-raised, organic egg, house-made harrissa

SICILIAN MEATBALLS WITH ARABIATTA SAUCE

ROAST ENGLISH PEA CROSTINI

bellweather farms ricotta, saba, evoo & garden mint

FIRST SET

HOUSE CURED HAM & BEAN SOUP 6/9

ITALIAN WEDDING SOUP 7/10

GF POKE 13

yellowfin tuna, wasabi, fleur del sel, guava juice, soy, toasted sesame oil, toasted macadamia nuts

BEER BATTER ONION RINGS 7

Stella Artois batter, sweet onion, chipotle ranch

V ISRAELI PLATTER 10

israeli salad, house-made hummus & baba ganoush, sumac, watermelon radish, toasted pita

HABANERO MANGO WINGS 12

fresh habaneros, fresh mango, caramel sauce

KOREAN WINGS 12

fresh ginger, garlic, gochujang, white miso, sambal, mirin, brown sugar

BUFFALO WINGS 12

chef's unique take of the Anchor Bar classic

V LOCAL ASPARAGUS SOUP 6/9

with Frillman farms kale & pea shoots

COCTEL DE CAMERON 14

Gulf shrimp, court bouillon, tomato juice, orange Jaritos, onion, diced tomato, cilantro, sliced avocado, Saladitas

POUTINE 9

hand cut idaho russet potatoes, beef gravy, our secret 8-cheese sauce

SQUASH BLOSSOM QUESADILLA 12

Frillman Farms Squaash Blossoms, Oaxaca Cheese & Epazote

FOIE GRAS TORCHON 18

Roast Peach Challah French Toast

BACON WRAPPED DATES 12

medjool date, marcona almond wrapped in house-smoked cherry wood bacon, red pepper & rice vinegar puree

V GUACAMOLE 10

hass avocados, fresh lime, tomato, cilantro, onion, toasted cumin, pico de gallo and watermelon radish, non-gmo blue corn chips

GF QUESO FUNDIDO 10

local chorizo, oaxaca cheese, house-made pico de gallo & salsa verde, Atotonilco corn tortillas



SECOND SET

CRISPY CHICKEN CHOPPED SALAD 18

local romaine, heirloom cherry tomatoes, cucumber, crumbled buttermilk bleu cheese & chipotle ranch dressing

ROAST LOCAL BEETS WITH BURRATA 12

Arugula < Pistachio & Sesame Dressing

MIXED GREENS SALAD 11

Local greens, green apple, Laura Chenel goat cheese, cinnamon sugar pecan, white balsamic vinaigrette

CLASSIC GREEK SALAD 10

local romaine, pepperoncini peppers, feta, kalamata olives, onion, cucumber, tomato, greek vinaigrette / Chicken \$6 / Grilled Shimp \$8

CAESAR SALAD 10

local romaine, house-made caesar dressing, shredded asiago cheese, house-made croutons, white anchovy / Chicken \$6 / Grilled Shrimp \$8

MAIN ACT

BABY BACK RIBS taste 8 / half 16 / full 24

Memphis style cherry and oak pit smoked baby back ribs. Dry rubbed with our proprietary blend of kosher salt, black pepper, 5 different chilies, paprika, onion, garlic & mustard. Glazed with a Memphis style bbq sauce.

FISH TACOS 15

sautéed sea bass, house-made cabbage salad, chipotle crema, flour tortillas

PULLED PORK 14

traditional North Carolina style hand-pulled pork, house-made coleslaw, toasted potato bun

WILD ALASKAN HALIBUT WITH MORELS & MICHIGAN ASPARAGUS 29

rubbed with thyme & garlic

TRUFFLE ANGUS GRASSFED BEEF MEATLOAF 20

ANDOUILLE JAMBALAYA WITH LOUISIANA BBQ SHRIMP 19

CHICKEN SANDWICH 14

crispy buttermilk-marinated chicken breast, tomato local lettuce house-made remoulade, toasted potato bun

THE 210 BURGER 16

USDA prime beef, bread and butter pickle, dante cheese, house-made tomato jam, toasted potato bun [No Substitutions]

SHRIMP TACOS 16

dry rubbed red shrimp, house-made guacamole, house-made mango salsa

BBQ PIT SMOKED HALF CHICKEN 18

SCOTTISH SALMON 24

sustainably farmed salmon, buttermilk mashed potatoes & lemon caper sauce

ROAST ROULADE OF ILLINOIS LAMB 28

Sicilian Meat Stuffing & Puttanesca Sauce

(all Entrées come with a choice of Accompaniment)

ACCOMPANIMENTS

Ⓢ HOUSE SALAD 7

local romaine, local lettuce, cucumbers, tomato, buttermilk bleu cheese, choice of: / white balsamic vinaigrette / chipotle ranch

▼ ASPARAGUS 9

roast Frillman Farms asparagus, sea salt

▼ BRUSSELS SPROUTS 9

caramelized, red wine vinegar

▼ HAND CUT FRIES 6

hand cut Idaho russet potatoes, tossed in your choice of: / sea salt / truffle-parmesan / buffalo spice

▼ ROAST HEIRLOOM CAULIFLOWER 8

with Thai Three Flavor Sauce

BEER CORNBREAD 6

southern style, warm, Stella Artois, Frillman Farms honey

Most of menu is gluten free. Please ask your server.



♥ ASK FOR MARCO'S DESSERT MENU