

# 204 MAIN

## STARTERS

<b>CAESAR</b>		<b>ROMAINE, BREADCRUMB, PARM, WHITE ANCHOVY</b>	<b>13</b>
<b>BEETS</b>		<b>ROASTED BEETS, PICKLED CAULIFLOWER, CREAMY CASHEW DRESSING, ARUGULA</b>	<b>13</b>
<b>CAULIFLOWER</b>		<b>GOAT CHEESE, THYME, SESAME, BROWN BUTTER, SUMAC</b>	<b>14</b>
<b>GNUDI</b>		<b>RICOTTA &amp; PARM DUMPLINGS, TOMATO <b>**OR**</b> BROWN BUTTER &amp; CRISPY SAGE</b>	<b>15</b>
<b>DATES</b>		<b>MEDJOOOL DATES, FRIED ALMOND, BACON, MAPLE LIME VINAIGRETTE</b>	<b>14</b>
<b>CALAMARI</b>		<b>CRISPY SQUID, ROMESCO SAUCE</b>	<b>15</b>
<b>CLAMS</b>		<b>PANCETTA, WINE, GARLIC, HERBS</b>	<b>15</b>

## **MAINS**

<b>BOLOGNESE</b>		<b>HOUSE MADE PAPPARDELLE, PARM</b>	<b>25</b>
<b>COD</b>		<b>PAN SEARED COD, LEMON AIOLI, POTATO PAVÉ, ASPARAGUS</b>	<b>28</b>
<b>SCHNITZEL</b>		<b>PORK CUTLET, SUNNY SIDE EGG, AUSTRIAN POTATO SALAD</b>	<b>23</b>
<b>CHICKEN UNDER BRICK</b>		<b>PAN ROASTED 1/2 CHICKEN, POTATO PAVÉ, ASPARAGUS, LEMON BUTTER PAN SAUCE</b>	<b>26</b>
<b>SAUSAGE</b>		<b>HOUSE MADE ITALIAN SAUSAGE, ROASTED GARLIC &amp; WHITE BEAN PURÉE, BROCCOLI RABE</b>	<b>25</b>
<b>SHORT RIB</b>		<b>BRAISED BEEF RIB, DEMI-GLACÉ, POTATO PAVÉ</b>	<b>36</b>
<b>BIBIMBAP</b>		<b>MARINATED FLANK STEAK, SUNNY SIDE EGG, SPINACH, CARROT, SCALLION, JASMINE RICE</b>	<b>24</b>

## **DESSERTS** **10**

**CHOCOLATE PUDDING, SESAME TUILE, WHIPPED CREAM**

**BASQUE BURNT CHEESECAKE, BLACKBERRY**

**VANILLA PANNACOTTA, HONEY, FRIED ALMONDS, SEA SALT**

**\*\*\*\*\* A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE \*\*\*\*\***