



We are now offering premium wines by the glass!  
Check out our wine list for our current selections and descriptions.

· **starters** ·

|   |    |
|---|----|
| <b>Potato &amp; Leek Soup</b> w/ Crispy Garlic Chips                                    | 12 |
| <b>ONE53 House Salad</b> w/ Sherry Vinaigrette  | 12 |
| <b>Grilled Caesar Salad</b> w/ Shaved Parmesan  | 13 |
| <b>Beet Salad</b> over Arugula w/ Goat Cheese   | 14 |
| <b>Roasted Brussels Sprout Salad</b> w/ Tempura Squash Croutons, Halloumi & Pomegranate | 14 |
| <b>Roasted Red Pepper Crostini</b> w/ Basil Pesto, Capers, Olives & Balsamic Reduction  | 12 |
| <b>Grilled Halloumi</b> w/ Drunken Figs   | 12 |
| <b>Grilled Eggplant Rollatini</b> w/ Spinach  | 14 |

|   |          |
|---|----------|
| <b>Spicy Shrimp</b> in White Wine Garlic Sauce  | 15       |
| <b>Nueske's Bacon</b> w/ Sliced Tomato, Red Onion, & Bleu Cheese                      | 17       |
| <b>Sautéed Sweetbreads</b> w/ Baby Carrots & Leeks                                    | 18       |
| <b>Grilled Spanish Octopus</b> w/ Chickpeas, Andouille & Smoked Sundried Tomato Purée | 18       |
| <b>Artisanal Cheese Plate</b>   | 19       |
| <b>Mussels in Tomato-White Wine Broth</b> +Andouille Sausage                          | 20<br>3  |
| <b>Seared Foie Gras</b> +Sauternes, Sablettes   | 24<br>15 |

· **grill** ·

*Grilled Dishes Served w/ Hand-cut Fries & Field Greens*

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| <b>Char-Grilled Strip Steak</b>  | 54 |
| <b>Char-Grilled Prime Flat Iron Steak</b>  | 38 |
| <b>Char-Grilled Double Cut Pork Chop</b>   | 33 |
| <b>Char-Grilled Market Fish</b>  | MP |
| <b>Rossini Burger</b> Seared Foie Gras, Black Truffle Cheese, Truffle Mayo & Trumpet Mushrooms in Madeira on Brioche Bun | 41 |
| <b>ONE53 Burger</b>  | 17 |
| + Cheese   | 2  |
| + Mushrooms  | 2  |
| + Bacon  | 3  |

· **pasta** ·

|  |    |
|--|----|
| <b>Butternut Squash Ravioli</b> in Sage Cream Sauce w/ Candied Pecans  | 26 |
| <b>Gorgonzola Tortellini</b> w/ Sausage & Peas in Parmesan Cream Sauce | 28 |
| <b>Angel Hair</b> w/ Sautéed Shrimp, Roasted Garlic & Cherry Tomatoes  | 32 |
| <b>Pappardelle</b> w/ Short Rib Ragú & Whipped Ricotta Cheese          | 34 |

· **cooktop** ·

|  |    |
|--|----|
| <b>Chicken Milanese</b> w/ Arugula & Tomato Fresca                                       | 28 |
| <b>Griggstown Farm 1/2 Chicken</b> in Lemon Sauce w/ Fried Potatoes & Grilled Artichokes | 32 |
| <b>Blackened Arctic Char</b> w/ Cauliflower Rice, Squash, Mushrooms & Mustard Sauce      | 34 |
| <b>Pan Seared Flounder</b> w/ Roasted Broccolini & White Wine Cream Sauce                | 36 |
| <b>Duck Confit Risotto</b> w/ Shiitake Mushrooms & Leeks                                 | 38 |

· **sides** ·

|  |        |
|--|--------|
| <b>Hand-Cut Fries</b> + Truffle Mayo                                 | 8<br>3 |
| <b>Sautéed Greens</b> w/ Garlic & EVOO                               | 10     |
| <b>Roasted Hot Peppers</b> w/ Garlic & Mushrooms                     | 12     |
| <b>Mac &amp; Cheese</b> w/ Breadcrumbs                               | 13     |
| <b>Broccoli Rabe &amp; Sausage</b> w/ Chili Flakes & Parmesan Cheese | 14     |

20% Gratuity will be added to parties of 6 or more.

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