

# FESTIVAL STAND

DINNER

## THE BOARD ..... 32

**CHEF SELECTION OF 3 MEATS & 3 CHEESES**  
wildflower honey, seasoned pistachios, fig mostarda

## MARE

**OYSTERS** ..... 1/2 doz **20** 1 doz **36**  
sherry mignonette, lemon

**LITTLENECK CLAMS** .... 1/2 doz **12** 1 doz **20**  
cocktail sauce, lemon

**SHRIMP COCKTAIL** ..... **21**  
cocktail sauce, remoulade, lemon

**SALMON BELLY TARTAR** ..... **22**  
first press olive oil, meyer lemon,  
champagne vinegar, focaccia crisps

**SEAFOOD TOWER** ..... **95**  
shrimp cocktail, clams, salmon tartar, oysters, mussels

## SMALL

**BRICK OVEN 'SHROOMS** ..... **16**  
maitake, herbed breadcrumbs, peperoncino

**HOT SHELLFISH PLATTER** ..... **21**  
clams oreganata, fried oysters,  
shrimp scampi, arrabbiata sauce

**RICOTTA** ..... **15**  
olio fresco, chiles, cracked black pepper,  
focaccia crisps

**CAESAR SALAD** ..... **18**  
romaine hearts, pulled sourdough croutons,  
white anchovy, parmesan, lemon

**BRICK OVEN OCTOPUS** ..... **24**  
pebble potatoes, salsa verde, celery root purée

**MUSSELS** ..... **22**  
shallots, fresh garlic butter, white wine, grilled sourdough

**CRISPY PORK BELLY** ..... **19**  
adriatic fig perserve

**POLPETTE** ..... **18**  
beef/pork/veal meatballs, marinara,  
calabrian chiles, ricotta, parmesan

**AU JUS STEAK BRUSCHETTA** ..... **22**  
NY strip steak tagliata, mozzarella,  
dry aged au jus, garlic bread

**BRICK OVEN EGGPLANT PARMESAN** ..... **22**  
crispy layered eggplant, tomato sauce, mozzarella, parmesan

## CONTORNI ..... 12

**BROCCOLI RABE** lemon, garlic

**CRISPY POLENTA** honey aioli, parmesan

**SUNCHOKES** pine nut romesco sauce

**CRISPY BRUSSEL SPROUTS**  
lemon zest, herbs

**HAND CUT FRIES**

## PASTA

**PASTA ALLA GRICIA** ..... **26**  
rigatoni, guanciale, black pepper, pecorino romano

**MUSHROOM TRUFFLE RISOTTO** ... **28**  
mixed wild mushrooms, fresh basil, parmesan

**VODKA FRA DIAVOLA** ..... **28**  
spiced vodka sauce, shrimp, crushed confit cherry tomatoes

**CAPPELLETTI** ..... **24**  
pecorino, smoked scamorza, ricotta, parmesan butter sauce

## LARGE

**NY STRIP STEAK TAGLIATA** ..... **36**  
arugula, mostocotto, olio fresco, parmesan

**ROTISSERIE HERB CHICKEN** ..... half **24** whole **45**  
green sauce

**SALMON STEAK** ..... **28**  
pistachio gremolata, citrus soubise

**COD SALTIMBOCCA** ..... **34**  
escarole, burnt lemon

**THE STAND BURGER** ..... **24**  
8 oz dry aged blend, onion jam,  
taleggio whiz, brioche, steak fries

**VEAL MILANESE** ..... **38**  
bone-in, mixed green salad, lemon

**STAND STRIP & FRITES** ..... **43**  
14 oz NY strip steak, hand cut fries

**TOMAHAWK STEAK 48oz** ..... **145**  
herb-marrow butter, sauce rossini

## PIZZE



**THE D.O.C. MARGHERITA** ..... **24**  
tomato sauce, basil, fresh mozzarella

**PECORINO FONDUTA** ..... **25**  
pecorino cream, fresh cracker pepper

**SWEET SPICY PEPPERONI** ..... **25**  
tomato sauce, mozzarella, pepperoni,  
Mike's hot honey, pickled calabrian chiles

**PESTO** ..... **25**  
fresh pressed basil pesto sauce, fresh burrata,  
shaved fresh garlic, cherry tomato

**ALBA WHITE TRUFFLE** ..... **27**  
truffle oil base, fresh mozzarella,  
farmers market mushrooms

**BIANCHINI FARM** ..... **28**  
burrata, arugula, prosciutto, balsamic glaze

## BUBBLES ..... 14/50

**SPARKLING ROSÉ** *Lamberti Rose Brut, Veneto, Italy*

**PROSECCO** *Bellafina, Veneto, Italy*

**LAMBRUSCO DRY** *Cleto Chiarli Modena, Italy*

**MOSCATO** *Voga Provincia Di Pavia, Italy*

### PET NAT

*Domaine Landron Chartier, Natur'Lich, Loire, France '21 .. 50*

### CHAMPAGNE BRUT

*Moët & Chandon, Imperial, France ..... 23/85*

### CHAMPAGNE BRUT

*Champagne Collet, France ..... 85*

### CHAMPAGNE BRUT

*Perrier Jouet, Belle Epoque, France '13 ..... 150*

## WHITE ..... 14/50

**SAUVIGNON BLANC** *Frenzy, New Zealand '24*

**PINOT GRIGIO** *Sortalesle Valdage, Santi, Italy '21*

### CHARDONNAY

*Joseph Drouhin, Macon Villages, Burgundy, France '21*

**GAVI** *Marchesi Di Barolo, Piedmont, Italy '21*

### RIESLING SEMI-DRY

*Hosmer Winery, Cayuga Lake, New York '20*

### PINOT GRIGIO

*Elena Walch, Selezione, Alto Adige, Italy '20 ..... 17/65*

### GAVI DEI GAVI

*La Scolca, Bianco Secco, Piedmont, Italy '20 ..... 21/80*

### PECORINO

*Barone Cornacchia, Abruzzo, Italy '20 ..... 55*

**CHARDONNAY** *Harken, California (NV) ..... 85*

### CHARDONNAY

*Sonoma-Cutrer Vineyards, California (NV) ..... 85*

## ROSÉ/SKIN CONTACT

**SANGIOVESE ROSÉ** ..... 14/50  
*Il Poggione, Lo Sbrancato, Tuscany, Italy '19*

**ALBANA** ..... 14/50  
*Tre Monti, Anfora Vitalba, Emilia Romagna, Italy '21*

**ROSÉ** ..... 17/65  
*Whispering Angel, Provence, France '21*

**ALBANA IN ANFORA (AGED)** ..... 75  
*Tre Monti, Anfora Vitalba, Emilia Romagna, Italy '20*

## RED ..... 14/50

**NERO D'AVOLA** *Tenuta Rapitalà, Sicily, Italy '19*

**PINOT NOIR** *Straight Shooter, Oregon '19*

**PRIMITIVO MALBEC** *Ronco Di Sassi, Italy '19*

### SUPER TUSCAN

*Poggio Del Concone, Tuscany, Italy '20 ..... 16/60*

### CABERNET SAUVIGNON

*20 Rows, Napa Valley, California '20 ..... 17/65*

### PINOT NOIR

*Routestock, Sonoma Coast, California '21 ..... 17/65*

**CHIANTI CLASSICO** *Bindi Sergardi, Italy '18.. 18/70*

### NEBBIOLO

*Barbaresco, Marchesi de Barolo, Piedmont, Italy '20.... 18/70*

### ZINFANDEL

*Ridge, Geyserville, Alexander Valley, California '17 ..... 75*

**CHIANTI** *Castello di Volpaia, Tuscany, Italy '20 ..... 75*

**MERLOT** *Emmolo, Geyserville, Napa, California '20 ... 80*

**PINOT NOIR** *Sonoma-Cutrer Vineyards, California '19 .. 85*

### CABERNET SAUVIGNON

*Caymus Vineyards, Napa Valley, California (2021) ..... 160*

## COCKTAILS ..... 17

### THE GOAT

#### A SMOKEY BOURBON MANHATTAN

*Rosemary smoked Knob Creek private select, cranberry vermouth, black pepper maple*

### FRENCH 50

#### A RAPPER'S FAVORITE FRENCH 75

*Branson Phantom VS cognac, Prosecco, lemon, bitters*

### THE MARKSIDE

#### AN ARNOLD PALMER SURPASSED BY NONE

*Makers Mark, honeysuckle tea, fresh apricot, lemon, bitter orange*

### THE RED LIGHT

#### LIGHT, FLORAL, REFRESHING

*Reyka vodka, hibiscus, lemongrass, fresh lemon, sparkling water*

### ONE LINER

#### THE ULTIMATE SPICY MARGARITA

*Doña Vega mezcal, Superbird tequila, Italicus bergamot, cucumber, jalapeño, fresh lime*

### GREEN ROOM

#### FRESH AND HERBAL

*Hendrick's gin, Green Chartreuse, elderflower, fresh lime, honeydew shrub*

### THE JOKER

#### JAPANESE SOUR, MEXICAN TWIST

*Toki whiskey, prikly pear, fresh basil, fresh lime, a spritz of absinthe*

### MIDNIGHT SHOW

*make it an affogato +3*

#### AN ESPRESSO MARTINI WITH A TWIST

*Branson Phantom VS cognac, Fernet Branca, demerara, fresh espresso*

### SHOWCASE

#### OUR SEASONAL OLD FASHIONED

*Jack Daniel's No7, amaro, strawberry, tobacco, cardamom, vanilla*

### THE PUNCHLINE

#### AN ITALIAN SANGRIA

*red wine, a blend of italian spirits, disaronno amaretto, fresh fruit*

### THE RIFF

..... 23

#### A SMOOTH CITRUS MARTINI

*olive oil washed Monkey 47 gin, Calissano Bianco vermouth, lemon zest*

### FEATURE

..... 23

#### AN ELEVATED WHISKEY SOUR

*Woodford Double Oaked bourbon, Cynar, orgeat, fresh lemon, bitters*

### HEADLINER

..... 31

#### AND OLD FASHIONED...UPGRADED

*Yamazaki 12, burnt sugar, blend of bitters, touch of sherry*

### THE BOOKER

..... 29

#### THE MANHATTAN OF WALL STREET

*Balvenie 14 Carribean Cask, nonino amaro, port wine, bitters, luxardo maraschino foam*

### THE CLOSER

..... 35

#### AN EXTRA AÑEJO CHAMPAGNE PALOMA

*Volcan XA, ruby grapefruit, agave, Moët & Chandon, marshmallow salt rim*

## DRAFT BEERS

ALLAGASH WHITE ..... 9

RADEBERGER PILSNER ..... 9

PERONI ..... 9

FOUNDERS ALL DAY IPA ..... 9

LAGUNITAS IPA ..... 9

DOS EQUIS ..... 9

COORS LIGHT ..... 8

BRONX BREWERY SEASONAL ..... 9

CONEY ISLAND PILSNER ..... 9

ANGRY ORCHARD HARD CIDER ..... 9

LEFT HAND MILK STOUT ..... 9

## BOTTLES/CANS

TRULY ..... 14

AMSTEL LIGHT ..... 9

RED STRIPE ..... 9

TECATE ..... 8

HEINEKEN ..... 9

HEINEKEN ZERO ..... 8

CIGAR CITY MADURO BROWN ALE ..... 8

BRONX BREWERY IPA 16oz ..... 9

WORLD GONE HAZY

SMILE MY GUY HAPPY HOPPY

CITY ISLAND SOUR