

## CHILLED TASTES

Chilled Shrimp 4.

Littleneck Clams\* 2.

Lobster Cocktail 25.

Oysters\* 3.

### Chilled New England Shellfish Sampler\*

*Lobster, Littlenecks, Shrimp & Oysters 50. | 99.*

*accompaniments:*

22B cocktail sauce | fresh horseradish | mignonette

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### Bubbles & Oysters

*four market oysters, hackleback caviar, lemon-chive crème fraîche,  
1/2 bottle Ruinart Rosé Champagne 85.*

## CHEF'S TASTING MENU

**Chef: Stephanie Morris**

*\$40 per person plus tax & gratuity  
pairings \$26*

Available Sunday-Thursday

### FIRST COURSE

*choice of*

#### Gebackener Camambert

*breaded camambert, poached pears,  
lingonberries, frisée 12.*

#### Zwiebelkuchen

*onion tart, bratwurst, pickled vegetable salad 14.*

Riesling, 'Limestone,' Weingut Keller 2016  
Rheinhessen, Germany

### SECOND COURSE

*choice of*

#### Rouladen

*beef, pork belly, grain mustard,  
German potato salad, pickled red onion, brussels sprouts 25.*

#### Schnitzel

*pork cutlet, spaetzle, braised red cabbage and apples 26.*

Pinot Noir, Weingut F. Becker 2014  
Pfalz, Germany

### DESSERT

#### Apple Strudel

*vanilla ice cream, sea salt caramel 8.*

Morio-Muskat, 'Secco,' Hild 2016  
Rheinhessen, Germany

## BEGINNINGS

### Filet Tartare\*

*shallot, pickle, caper, root vegetable chip, mustard vinaigrette 18.*

### Pork Belly & Lentils\*

*five minute egg, crispy skin 14.*

### Crispy Calamari

*three-pepper mint relish, lemon 14.*

### Toasted Ricotta Gnocchi

*winter squashes, kale, parmesan, roasted pine nut 16.*

### Charcuterie & Cheese Board

*camembert, roquefort, cave aged cheddar,  
duck rilette, Daniele soppressata, sourdough bread 20.*

### Yellowfin Tuna\*

*rare yellowfin tuna, shaved fennel, blood orange, radish,  
scallions, fresno chile 16.*

### Bone Marrow

*pickled onion and chervil salad, grilled bread 12.*

## SOUP & SALAD

### 22B Clam Chowder

*potato, bacon, light cream, dill 9.*

### French Onion Soup

*gratinéed with gruyère 9.*

### Harvest Vegetables

*roasted carrot and beet, sprouts, kabocha squash, toasted  
barley, cumin whipped yogurt, maple-walnut vinaigrette 12.*

### Burrata & Baby Kale Salad

*orange, pomegranate seeds, radish, butternut squash,  
toasted pumpkin seeds, pomegranate vinaigrette 16.*

### Field Greens

*cucumber, carrot, tomato, red onion, radish, red wine  
vinaigrette 8.*

### Caesar Salad

*white anchovy, garlic crouton, parmesan 9.*

### The Wedge

22 BOWEN'S GRILLE\*  
presented a la carte

All of our meats and seafood are thoughtfully sourced, hand-selected and aged to perfection from the best programs available such as USDA Prime and sustainable farms.

Prime New York Sirloin 14 oz. 45.  
Premium Center-Cut Filet 10oz. 44.  
Prime Grass Fed Rib Eye 14oz. 44.  
Prime Bone in Delmonico 18oz. 47.  
  
Prime Porterhouse 24oz. 54.  
  
Pork Tomahawk 16oz. 32.  
  
Rack of Lamb 16oz. 36.

Atlantic Salmon 8oz. 26.  
Yellowfin Tuna 8oz. 28.  
Karen Elizabeth Scallops (6) 32.  
  
————— IN ADDITION —————  
  
Bone Marrow 10.  
Butter Poached Native Lobster Tail 19.  
Grilled Gulf Shrimp (4) 14.  
Seared Karen Elizabeth Scallops (3) 15.

All steaks and chops are served with your choice of one of the following accompaniments:  
béarnaise | blue cheese butter | bordelaise | 22B "steakhouse" | horseradish cream  
porcini-shallot butter | hollandaise | cognac cream | lemon vinaigrette | mint pesto | au poivre

SIDES & TRIMMINGS

Brussels Sprouts 8. <i>shallots and bacon</i>	RI Mushroom Fricassee 10.  Baked Potato 7. <i>rosemary sea salt, bacon crème fraîche</i>	Truffle Mac & Cheese 16. <i>add lobster 8.</i>	Hand-Cut Truffle-Herb- Parmesan Frites 8.
Roasted Cauliflower 8. <i>roasted red pepper, parmesan-herb breadcrumbs</i>	loaded: <i>sour cream, bacon, chive, cheddar add 4.</i>	Creamed Spinach 8.	Roasted Butternut Squash 8. <i>cranberry, spiced and toasted walnut</i>
		22B Mashed Potato 8.	

SPECIALTIES

Duck Cassoulet  
*white beans, bacon, sausage, duck leg 28.*

Roasted Chicken  
*mashed potato, roasted butternut squash, walnuts. cranberry jus 25.*

Pork Tomahawk\*  
*cider brine, sweet potato wedges,  
roasted brussels sprouts, bacon, cider gastrique 34.*

Steak Frites\*  
*club-cut sirloin, hand-cut truffle-parmesan frites, garlic aioli, blue cheese butter 32.*

22B Filet Mignon\*  
*pommes purée, haricot vert, mushroom bordelaise, whipped blue cheese 46.*

Herb Crusted Salmon  
*confit leek, purple potato, spinach, lemon-mustard vinaigrette 28.*

Karen Elizabeth Scallops\*  
*roasted cauliflower, baby kale, quinoa,  
parsnip purée, parsnip chip 36.*

Steamed Maine Lobster: 2 or 3 lb.  
*steamed or broiled | baked stuffed add 12.95 - choice of side, clarified butter MP.*

\* Raw meat and shellfish, or products not cooked to recommended internal temperatures will increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.