

TO SHARE

TRUFFLE AND ASIAGO STEAK FRIES *truffle aioli* | 12

ARTICHOKE HUMMUS - *pita crisps, crudite* | 15

WAGYU PIGS IN A BLANKET - *house-made ketchup and house-made red wine, mustard blend* | 15

ARANCINI - *crispy saffron and smoked mozzarella rice croquettes, pomodoro, shaved pecorino* | 15

CHARCUTERIE - *chef's selection of cured meats, cheeses and accoutrements* | 30

LOLLIPOP BUFFALO CHICKEN - *tossed in smoked buffalo sauce, bleu cheese, celery & carrots* | 20

GUAC & CHIPS - *cilantro, lime, scallion and house-made tortilla chips* | 17

SAUSAGE MIXED GRILL | 25

- *chicken, rabbit, venison, wild boar & andouille w/apple shallot slaw, mustard, country toast*

APPETIZERS

TRUFFLE TOT POUTINE - *cheddar cheese curds, chicken gravy, truffle aioli* | 15

SPANISH OCTOPUS - *romesco, kale with white beans and pancetta, crispy shallots* | 25

GARLIC SHRIMP - *blistered tomatoes, Italian parsley, chorizo, crostini* | 18

TUNA TARTARE - *cornichon, capers, parsley, chive, yuzu vinaigrette, country style toast* | 23

BAKED CAMEMBERT - *truffle honey, pepita, dried cherry, rosemary, garlic, crostini* | 18

SALADS

WEDGE SALAD - *gorgonzola, tomato, bacon, pickled onions and bleu cheese dressing* | 17

CHOPPED SALAD - *sundried tomato, feta, hearts of palm, squash, cranberry, mustard vinaigrette* | 17

ROASTED BEET SALAD - *endive, baby arugula, goat cheese, pistachios, hazelnut vinaigrette* | 16

HOUSE MADE PASTAS (appetizer sizes available upon request)

CAVATELLI - *confit braised duck, tomato & porcini ragout, pecorino, lemon* | 30

CORONA RIPENA - *smoked ricotta, corn crema, peas, crispy prosciutto* | 28

RIGATONI - *wagyu beef bolognese, cream* | 26

PAPPARDELLE - *8 hour braised short rib, port wine, burrata* | 30

GNOCCHI - *exotic wild mushrooms, mascarpone, truffle butter, fresh shaved truffles* | 32

MAINS

GRASS FED HANGAR STEAK FRITES - *chimichurri, hand-cut garlic-parmigiano steak fries* | 39

FREE RANGE CHICKEN - *mashed potato, braised beet greens, lemon/thyme jus* | 32

BLACK BASS - *escarole, artichoke, pistachio, parmigiano, lemon, white wine, capers* | 38

NEW BEDFORD SEA SCALLOPS - *sunchoke three ways, apple & shallot slaw, brown butter, capers* | 38

NY STRIP STEAK - *grass-fed NY strip steak, tater tots* | 45 (Blackened upon request)

ASSET WAGYU BURGER - *smoked gouda, spicy candied bacon, Asset house aioli, fries* | 27

SIMPLY GRILLED - *with sea salt and olive oil | served with one side of your choice*

SALMON | 36 **GRASS-FED FILET MIGNON** | 41 **WHOLE BRANZINO** | 39 **PORK TOMAHAWK** | 36

****truffle butter available for any beef or pork dish - \$20****

SIDES | 10

Grilled Asparagus

Mashed

Broccoli Rabe

Handcut Fries

Corn Pudding

Brussels Sprouts

w/Bacon & Cippolini

DINNER

ASSET

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.
Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

5/7/22

ASSET SIGNATURE COCKTAILS | 18

WESTSIDE | 6100 Vodka, Lemon, Prosecco, Mint

NY TO MIAMI | Banks No. 7 Rum, Cocchi Rosa, Amaro Nonino, Fresh Lemon

ASSET RED SANGRIA | Cune Crianza Rioja, Roulette Rye, Rockey's, Aperol, Boozy Cognac Fruit

ZURI ZURI | Teeling Single Grain Irish Whiskey, Chambord, Lemon, Fresh Blackberries

LE JARDIN | 6100 Vodka, Green Chartreuse, St. Germain, Fresh Basil, Absynthe

DIRTY THOUGHTS | Ghost Tequila, El Silencio Mezcal, Pineapple, Tajin Rim

STRAWBERRY FROZÉ | Rosé, GG Essence Strawberry, Rockey's, Elouan Pinot Noir

SMOKEY BANANA OLD FASHION | Howler Head Banana, El Silencio, Chocolate Bitters, Smoke

HONEY I'M HOME | Oxley Gin, Montenegro, Lemon, Honey Syrup

BLOOD ORANGE G&T | Malfy Blood Orange, Licor 43, Fresh Lime, Fever Indian Tonic

ROSEMARY NEGRONI | GG Essence Peach, Campari, Vermouth, St. Germain, Flamed Rosemary

TONY'S FLOWER CHILD | Ghost Tequila, Chambord, Rose Liquor, Fresh Lime

THE SIOBHAN (ROY) | Glenmorangie X, Luxardo, Riga Black Cherry, Chocolate Bitters

ULTRA VIOLET | Dahlia Cristalino, Fresh Lemon, Butterfly Pea Tea

KILLER BEE | Gracias a Dios, Velvet Falernum, Fresh Lemon, Fresh Lavender, Hibiscus

FIESTA FIZZ | Cazadores Blanco, Illegal Mezcal, Lime, Ginger Beer

WINE BY THE GLASS

BUBBLES

CHAMPAGNE Moet & Chandon, FRA | **20/75**

PROSECCO Acinum, ITA | **13/48**

CHANDON GARDEN SPRITZ (Over Ice) Domaine Chandon, CA, USA | **14/52**

BLANC DE BLANCS Cruset, FRA | **14/52**

WHITE

CHARDONNAY Mer Soleil by Caymus, CA, 2018 | **16/60**

BOURGOGNE BLANC Château Chatelard, Burgundy, FR, 2020 | **16/60**

SAUVIGNON BLANC Mount Riley, Marlborough, NZ, 2020 | **15/55**

BORDEAUX BLANC Château Birot, Bordeaux, FR, 2017 | **16/60**

VINHO VERDE Gatao, Borges, PORT, 2020 | **15/55**

ORANGE WINE Grape Abduction, Slovenia, 2021 | **15/55**

ROSE

ROSE Moulin de Gassac, Languedoc-Roussillon, FR, 2019 | **13/48**

ROSE Gonc Winery, 'Anna', Cuvee, Slovenia, 2020 | **16/60**

RED

PINOT NOIR Elouan, Oregon, 2019 | **16/60**

FRAPPATO (Served Chilled) Santa Tresa, Sicilia, 2019 | **14/52**

SHIRAZ Hently Farm, 'Villian and Vixen', Barossa, AUS, 2017 | **16/60**

VINO NOBILE 'El Silineo', Montepulciano, IT, 2017 | **15/55**

CABERNET SAUVIGNON Skyside by Newton, Sonoma, CA, 2017 | **17/62**

NERO D'AVOLA CVA Canicatti 'La Ferla', Sicilia, 2019 | **15/55**

CÔTES DU RHÔNE VILLAGES La Jassine, Bieler Père et Fils, FR, 2019 | **16/60**

FEATURED WINES

SANCERRE Maison Belles Cotes, 'Les Caillottes', ITA, 2021 | **18/68**

NERRELO MASCALESE Lavico, Sicilia, 2017 | **18/68**

RED BLEND Sean Thackrey, 'Pleiades XXVIII', Old Vines, CA | **18/68**

CABERNET SAUVIGNON Quilt, Napa, CA, 2017 | **20/145 1.5L**

CALI RHONE BLEND Abstract by Orin Swift, CA, 2020 | **22/80**

DRINKS

ON TAP | 9

VON TRAPP

'Kolsch Style' Kolsch

OLD NATION

'Boss Tweed' Citrus DIPA

WOLFFER

'Dry Rose' Cider

PIPEWORKS

'Ninja v. The Unicorn' DIPA

LAWSON'S

'Sip of Sunshine' IPA

FLYING DOG

'Bloodline' Blood Orange Nitro

SINGLECUT

'Frequency' Lager

ALAGASH BREWING CO

'White' Witbier

TOPPLING GOLIATH

'Camp Shandyshore' Shandy

INDUSTRIAL ARTS

'Metric' Pilsner

3 FLOYDS

'Zombie Dust' APA

ASSET