

"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world."

- J.R.R. Tolkien

BESOS



Grilled Pizza

Quattro Stagioni

mozzarella, artichoke, tomato, prosciutto, olives 13

Three Cheese & Prosciutto

mozzarella, goat cheese, shaved parmesan, prosciutto, fig jam, fresh arugula 13

Brussels and Bacon

mozzarella, shaved brussel sprouts, smoked bacon, red onion marmalade, local honey 12

Small Plates

Besos Antipasto

artisanal cheeses, cured meats, Mediterranean olives, marinated red peppers and artichokes, balsamic onions and portobello mushrooms, herb bread sticks 15

Delicata Squash

goat cheese mousse, brussels sprouts, pomegranate, mission figs, sunflower seeds, cranberry jam, maple miso 13

Wild Mushroom Tart

crispy tart shell, wild mushrooms, fresh herbs, frisee, parmesan tuile, white truffle vinaigrette, saba 14

Gulf Shrimp Curry

English peas, sweet potato, wild & cultivated mushrooms, finger lime, lemongrass, jasmine rice 16

Farmhouse Linguine

wild mushrooms, chives, parmesan reggiano, truffle oil, cracked pepper, grated cured egg yolk 12

Crab Cakes

pan seared, lemon preserve relish, saffron aioli 14

Sautéed Calamari Florentine

Pt. Judith calamari, capers, banana peppers, sun-dried tomatoes, olives, spinach, pesto 13

Tuna Tartare

ginger infused, wasabi aioli, sweet soy drizzle, crispy wontons 15

Grilled New York Strip Bruschetta

brandy shallot cream sauce 13

Local Littlenecks

white wine, tomato, chorizo and jalapeño broth, crostini 14

Fish Tacos

corn tortillas, sautéed salmon, jicama, carrot, red onion jalapeño slaw, salsa verde 10

Pork Belly Lettuce Wraps

bibb lettuce, kimchi, crushed peanuts, cilantro, sweet soy drizzle 14

Roasted Brussels Sprouts
smoked bacon, apple gastrique 11

Soups

Tuscan White Bean
shaved parmesan, spinach 8

Butternut Squash
guanciale, radishes, pomegranate 11

Caesar
romaine, herb croûtons,
house-made Caesar dressing 8

Poached Pear & Burrata
watercress, grape tomatoes, pistachios,
red onion, fennel vinaigrette 13

Salads

Beet
Arcadian greens, golden and ruby beets,
candied walnuts, goat cheese, honey red
wine vinaigrette 10

Smoked Duck Chopped
applewood smoked breast, baby greens,
julienned apple, parmesan reggiano,
bacon, white truffle sherry vinaigrette,
and cherry agro dolce 13

Protein

6oz Chicken Breast 6
Jumbo Grilled White Shrimp 4.50/pc

6oz Sirloin 9
6oz Atlantic Salmon Fillet 9

Our Local and Global Commitment

We seek and procure local, sustainable, organic, antibiotic-free, sulfite-free and humanely raised meats, fish, produce, herbs, wine and spirits whenever possible.

BESOS

Pasta & Risotto

- Tuna Udon**
sesame seared tuna, udon noodles, scallion and sesame pesto, julienned vegetables, lime aioli 26
- Duck Bolognese**
fresh rigatoni, shaved parmesan 24
- Butternut Squash Risotto**
pancetta, spiced pumpkin seeds, watercress, pecorino 17
- Casarecce con Pesto**
Italian sausage, tomatoes, green beans, ligurian pesto, pecorino 22
- Gnocchi with Grilled Sirloin**
fresh potato gnocchi, rosemary balsamic cream 24
- Braised Short Ribs**
San Marzano tomato braised, butternut squash risotto 24
- Goat Cheese Agnolotti**
artichoke, maitake mushroom, brown butter, meyer lemon, pecorino 20

Entrées

(all entrées include choice of two sides)

- Grilled Swordfish**
roasted tomato caper relish 26
- Atlantic Caught Salmon**
pan seared, pineapple chutney 24
- Chicken Marsala**
wild mushrooms, marsala pan-sauce 20
- Free-Range Brick Chicken**
apricot butter 24
- Maple Brined Bone-In Pork Chop**
champagne crema, pappadew agro dolce 25
- 12oz All Natural NY Strip**
Painted Hills Farm New York Strip steak, roasted garlic shallot butter 34

Features

- Georges Bank Scallops**
butternut squash puree, winter squash hash, brussels sprouts, cranberry, pomegranate reduction 28
- Besos Paella**
shrimp, little necks, scallops, calamari, chicken, house-made chorizo, Bomba rice, sofrito, citrus saffron aioli 32
- Dinner Burger**
all natural beef patty, caramelized pork belly, tomato jam, red onion marmalade, mozzarella cheese, bibb lettuce, toasted brioche bun, mixed arcadian greens and tomato salad 18
- Grilled Hanger Steak**
celery root puree, mustard greens, vanilla flecked sweet potato, brown butter vinaigrette 26

Sides

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| Butternut Squash Risotto 6 | Roasted Asparagus 5 | Broccoli Rabe 6 |
| Arcadian Greens 5 | Cheesy Baked Mashed 5 | Potato & Leek Gratin 5 |
| | Red Bliss Mashed 4 | |

20% gratuity on parties of 8 or more. \$3 split charge.

*RAW FOOD WARNING: Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked. Please inform your server of any food allergies.