

starters

Mushroom Soup w/ Hot Chili Oil	12	Spicy Shrimp in White Wine Garlic Sauce	14
ONE 53 House Salad	10	Escargot en Crouste	16
Grilled Caesar Salad	12	Grilled Spanish Octopus w/ Peperonata, Roasted Potatoes & Red Pepper Purée	18
Arugula & Field Greens Salad w/ Butter Walnuts & Cambozola Cheese	13	Artisanal Cheese Plate	19
Wedge Salad w/ Bacon, Cherry Tomatoes & Blue Cheese	13	Mussels in Tomato-White Wine Broth w/ Andouille	18/21
Arancini w/ Blue Cheese & Marinara Sauce	10	Seared Foie Gras +Sauternes, Sablettes	24 15
Grilled Eggplant Rollatini w/ Sautéed Spinach	12		

grill

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

Char-Grilled Strip Steak	53
Char-Grilled Prime Flat Iron Steak	36
Char-Grilled Double Cut Pork Chop	29
Char-Grilled Market Fish	MP
ONE 53 Burger	16
+ Cheese	2
+ Bacon	2
+ Mushrooms	2
Rossini Burger Seared Foie Gras, Black Truffle Cheese, Truffle Mayo & Trumpet Mushrooms in Madeira on Brioche Bun	39

cooktop

Chicken Milanese over Arugula w/ Tomato Fresca	28
Pork Chop Peperonata w/ Cherry Peppers, Capers & Olives	32
Griggstown Farm 1/2 Chicken w/ Mustard Cream Sauce & Winter Vegetables	32
Arctic Char w/ Grilled Polenta, Bacon Brussels Sprouts & Smoked Tomato Purée	34
Flounder w/ Sautéed Spinach, Citrus Beurre Blanc & Crispy Salsify	34
Cioppino An Italian-American Seafood Stew, Originating in San Francisco, CA	36

pasta

Linguine w/ Clam Sauce & Red Pepper Flakes	28
Sautéed Shrimp w/ Roasted Garlic & Cherry Tomatoes over Angel Hair	29
Short Rib Ravioli in Beef Consommé w/ Mushrooms, Mascarpone & Chili Oil	29

sides

Hand-Cut Fries w/ Truffle Mayo	6/9
Sautéed Greens w/ Garlic & EVOO	8
Roasted Hot Peppers w/ Garlic & Mushrooms	11
Mac & Cheese	12
Bacon Brussels Sprout Hash	12
Broccoli Rabe w/ Sausage, Parmesan & Chili Flakes	13

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.