

SMALL PLATES

WHITE CHEDDAR POPOVERS – \$5
crème fraîche butter, add prosciutto \$5

BURRATA – \$11
smoked & fermented chile peperonata

MEDITERRANEAN OCTOPUS – \$16
romesco, chicory, orange, pumpkin seed, salsa verde

BEEF TARTARE – \$14
cured egg yolk, black garlic, aged cheddar, horseradish

RAW OYSTERS – \$12
daily selection, apple, yuzu, habanana hot sauce

BIGEYE TUNA – \$15
avocado, ginger, coriander, chiles, lime, nori

SCALLOP CARPACCIO – \$14
buttermilk, dill, gem, jalapeno, radish

BRUSSELS SPROUTS – \$12
bacon, walnuts, mustard seed

GRILLED ACORN SQUASH – \$12
peach mostarda, stracciatella, pine nuts, crispy parmigiano

SWISS CHARD ARANCINI – \$12
salsa verde, preserved mushrooms, pecorino fonduta

ROASTED CAULIFLOWER – \$12
marcona almond, tahini, grapes, mint

LARGE PLATES

SEA SCALLOPS – \$33
butternut squash puree, kabocha ravioli, pepitas, sage, brown butter, golden raisin

HALIBUT – \$35
jerusalem artichoke, blonde miso, oyster mushroom, hazelnut

SALMON – \$29
roasted heirloom carrot & puree, quinoa, dill, fennel

PRIME ANGUS NY STRIP – \$45
marble potato, caramelized onion, aerated bearnaise, green peppercorn “au poivre”

BERKSHIRE PORK RIB CHOP – \$32
anson mills heirloom polenta, shishito, apple, mustard jus

CRESCENT FARMS AGED DUCK – \$36
cranberry, french lentils, celery root puree, “A l orange” jus

ELYSIAN FIELDS FARM LAMB – \$44
charred eggplant, potato puree, “ratatouille” black garlic jus

WOOD ROASTED CHICKEN SAUSAGE – \$25
creamed kale, giardiniera, nduja vinaigrette

GNOCCHETTI – \$24
wild boar ragu, rosemary, pecorino

WOOD-FIRED PIZZA

MARGHERITA – \$15
fresh mozzarella, tomato sauce, basil, evoo

MUSHROOM – \$17
mozzarella, garlic, oregano, truffle oil

SALAMI – \$17
mozzarella, tomato sauce, oregano, red onion, pecorino

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.