



MARINATED OLIVES	4
CHORIZO, MANCHEGO, WHITE ANCHOVIES	9
PARMESAN SALSA, TOASTED BREAD	10
RADISHES, BAGNA CAUDA, MALDON SALT	4
STEAK TARTARE, HOMEMADE CHIPS	8
WARM COD & YUKON DIP	10
TOASTED COUSCOUS & FARRO	
<i>fresh mozzarella, pepitas, mint, summer vegetables</i>	12
DUCK, WALNUT, BACON TERRINE	
<i>rhubarb jam, whole grain mustard</i>	15
YELLOWTAIL CRUDO	
<i>spicy tomato water, basil, olive crumble</i>	17
PAN CRISPED GNOCCHI	
<i>duck confit, walnut pesto, hen of the woods</i>	15
GRILLED CORN & ARUGULA SALAD	
<i>pistachio, parmesan, truffle, fingerlings</i>	14
GRILLED OCTOPUS	
<i>sweet potato falafel, homemade harissa</i>	14
HEIRLOOM TOMATOES & SICILIAN TUNA	
<i>cornichon, peperoncini, grilled country bread</i>	13
DAY BOAT SCALLOPS	
<i>pattypan squash, toasted almonds, preserved lemon butter</i>	16

JOIN US FOR BRUNCH ON SATURDAY AND SUNDAY!

ARCTIC CHAR  
*cucumber, dates, horseradish, herbs, walnuts 27*

SKILLET ROASTED CHICKEN  
*lemon, garlic, greens, potato purée 25*

NEW YORK STRIP  
*duck fat potatoes, chorizo, hearts of palm 41*

SAUTEED CALF'S LIVER  
*bacon-onion torta, chard, sherry vinegar sauce 23*

GRILLED BROOK TROUT  
*zucchini pesto, san marzano butter, potato latke 27*

SPICED PORK CHOP  
*olives, black kale, creamy cannellini beans 26*

CORN CRUSTED CHATHAM COD  
*radish, apple, saffron-shellfish emulsion 28*

LAMB NECK "OSSO BUCCO"  
*tomato, charred corn, farro risotto 27*

SAUTEED SPINACH 8

POTATO PURÉE 6

ASPARAGUS, CURED LEMON HOLLANDAISE 9

TRUFFLED ORZO & CORN 9

BUTTER LETTUCE AND SALSA VERDE 11

SCHMALTZ FRIES W/ MALT AIOLI 8