

DINNER

SNACKS

- MAPLE & BACON ROASTED ALMONDS
(7)
- HOUSE-MADE PICKLES
(4)
- CORNBREAD
with MAPLE-CHILE BUTTER
(6)
- CHICKEN LIVER MOUSSE
with PICKLED GRAPES
(10)
- POPOVERS
with HONEY & SEA SALT
(3)

EAST COAST OYSTERS

ICED *

DAILY SELECTION

with GRAPEFRUIT MIGNONETTE
(3.00 each)

BARBECUED

with BACON & GREEN ONIONS
(3.75 each)

ROASTED

with GREEN CHILE BUTTER
(3.75 each)

SIDES

FRENCH FRIES

(7)

ROASTED MARKET VEGETABLES

with LEMON & HERBS

(8)

GRILLED CORN SALAD

with LIME AIOLI & SMOKED PAPRIKA

(8)

BUTTERMILK WHIPPED POTATOES

(7)

FIRST COURSE

- CHILLED PEA SOUP**.....12
PEA TENDRILS & ESPELETTE CRÈME FRAÎCHE
- BIBB LETTUCE SALAD**.....13
BABY KALE, RADISH, BABY CARROTS, BLACK OLIVES & SHALLOT VINAIGRETTE
- GREEN GODDESS SALAD**.....14
LITTLE GEM LETTUQUES, ENDIVE, BLUE CHEESE, AVOCADO & BACON
- FLATBREAD**.....13
CHARRED RAMPS, TALEGGIO & HUCKLEBERRIES
- HOUSE-CURED BACON**.....13
WHISKEY POACHED FIGS & BLACK GARLIC
- ROASTED WILD BOAR RIBS**.....15
MARBLE POTATO SALAD & SOUR CHERRY MUSTARD
- BEER-STEAMED MUSSELS**.....16
CHERRY PEPPERS, CELERY LEAVES, GREEN OLIVES & GRILLED COUNTRY BREAD

SECOND COURSE

- WARM LAMB & ROMAINE SALAD ***.....26
ROASTED CAULIFLOWER, FRIED CAPERS, OLIVE CROUTONS & SOFT-BOILED EGG
- PAN-ROASTED WHOLE BLACK BASS**.....30
STRING BEANS, MEYER LEMON & PISTACHIO AND BROWN BUTTER VINAIGRETTE
- MARKET VEGETABLE BOWL**.....18
HEIRLOOM GRAINS, BEET TAHINI & HERBED YOGURT
- MUSHROOM & KALE LASAGNA**.....23
BUTTERMILK RICOTTA, SPRING ONIONS, TOMATO & PECORINO ROMANO
- DUCK MEATLOAF**.....28
CORN PUDDING, ROASTED PEPPERS & DUCK JUS
- BUTTERMILK FRIED CHICKEN**.....27
CHEDDAR WAFFLES & SAVOY CABBAGE SLAW
- GRILLED FLAT IRON STEAK ***.....32
CRISPY FINGERLINGS, ASPARAGUS, POBLANO BUTTER & BEEF JUS
- MUSHROOM-BARLEY VEGGIE BURGER**.....16
HOUSE-MADE BREAD & BUTTER PICKLES, SAVOY CABBAGE SLAW & FRENCH FRIES
Add cheddar.....2
- BURGER ***.....19
GRILLED ONION, DILL PICKLES, NEW YORK STATE CHEDDAR & FRENCH FRIES

EXECUTIVE CHEF CHRIS NORTON

{ 20% gratuity will be added to parties of 8 or more }

MONDAY NIGHT \$38 THREE COURSE MENU ★ TUESDAY NIGHT FREE CORKAGE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness