

APPETIZERS

SMOKED FISH BOARD 20

housemade crème fraîche, roe, mustard seed, dill

PRIME BEEF TARTARE 18

spicy mustard, cured egg yolk, pickled ginger, capers, garlic aioli

LAMB CARPACCIO 18

lamb loin, shawarma spice, confit tomato, tzatziki, feta, warm pita

OYSTERS ON THE HALF SHELL 36

chef's selection, traditional accoutrements

BEEF & TOFU 15

marinated tofu, roasted & pickled beets, citrus, shaved radish, pickled peanut, soy vinaigrette

SOUP & SALADS

TOMATO SOUP & GRILLED CHEESE 15

ciabatta, classic tomato soup

CRUNCHY LETTUCES 10

vegetable crudité, little gem, bibb, three peppercorn dressing, parmesan

ROASTED ACORN SQUASH SALAD 13

red quinoa, spiced pecans, stracciatella, arugula, warm spice vinaigrette

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

ENTREES

BRAISED PORK SANDWICH 18

havarti, shitake bacon, pickled peppers, roasted garlic aioli, spanish batard

BISON BURGER 22

sweet and sour kale, butterkäse, horseradish aioli, beet ketchup

LOBSTER ROLL mp

butter, chive, pickled shallots, salt & pepper chips

PARISIENNE GNOCCHI 20

brown butter, stracciatella, cauliflower giardiniera, dehydrated olives

DUCK CONFIT 25

smoked chicken broth, white beans, charred carrots, smoked & pickled greens, roasted fennel

PAN ROASTED WHITEFISH 27

mussels, bacon, thumbelina carrot, pearl onion, chowder sauce

DESSERTS

CITRUS, TEA, AND HONEY 9

gingerbread dream cake, lemon cream, citrus, honey ice cream, fennel pollen

ANGEL FOOD CAKE 9

lemon mousse, huckleberry jam, fromage blanc sorbet

TIRAMISU 9

white coffee ice cream, mascarpone cream, amaretto ladyfingers, white chocolate

CHOCOLATE COOKIE BOARD 14

cinnamon s'more, chocolate french macaron, chocolate alfajores, speculoos dark chocolate

EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD