



APPETIZERS

SMOKED FISH BOARD 20

housemade crème fraîche, roe, stone-ground mustard, dill

FALAFEL 18

harissa, roasted cauliflower, cucumber, pickled carrot, raita, mint

LAMB CARPACCIO 18

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

OYSTERS ON THE HALF SHELL 36

chef's selection, traditional accoutrements

GOAT CHEESE TARTLET 18

chèvre, charred onion jam, grilled asparagus, pea purée, arugula



SALADS

CRUNCHY LETTUCES 10

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

ROASTED SQUASH SALAD 13

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

BEET & TOFU 15

marinated tofu, roasted & pickled beets, citrus, shaved radish, pickled peanut, soy 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, preserved lemon, pickled shallots, salt & pepper chips

PARISIENNE GNOCCHI 20

tomato jam, green garlic, stracciatella, market giardiniera, greens

DUCK CONFIT 25

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

GRILLED SALMON 28

pommes rösti, farm vegetables, pickled ramp & fava vinaigrette, watercress



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