

APPETIZERS

FALAFEL 18

harissa, roasted cauliflower, cucumber, curry pickle, raita, mint

LAMB CARPACCIO 18

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

SMOKED FISH BOARD 20

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

OYSTERS ON THE HALF SHELL 18/36

chef's selection, traditional accoutrements

SALADS

CRUNCHY LETTUCES 12

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

FARM SPINACH & KALE 14

red dragon cheddar, heirloom apple, red onion,
spiced pecan, honey-thyme vinaigrette

BEET & POTATO TERRINE 15

fresh horseradish root, crème fraîche,
carrot, farm egg, soft herbs



EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD

ENTREES

FRIED GUNTHROP FARM CHICKEN SANDWICH 16
bread & butter pickles, coleslaw, comeback sauce, bbq chips

GNOCCHI PARISIENNE 20

delicata squash, honey ricotta, ajo blanco, brown butter, arugula

LOCAL ANGUS BURGER 22

monterey jack, carrot ketchup, pepper jam, baby kale, fries

DUCK CONFIT 25

tamarind barbecue, braised heirloom beans, smoked apple butter, brussel slaw

LOBSTER ROLL 26

alabama white sauce, apple & asian pear kimchi, old bay fries

SKUNA BAY SALMON 28

pickled garlic scape gribiche, pommes rösti, horseradish cream, spicy greens

DESSERTS

CHOCOLATE QUESILLO 10

roasted white chocolate caramel, maple pecan ice cream, brown butter cookie

CINNAMON CHURRO 10

cajeta, spiced pear & crumble, goat's milk ice cream

CARROT CAKE 10

golden pineapple, almond praline, cream cheese frosting

COOKIE BOARD 8/14

house-made nutter butters, thin mints, danish butter cookies, polvorónes

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