FIRST COURSE

Chilled East Beach Blonde Oysters* (RI) 16
roasted shiitake mignonette, crisp shiitake mushrooms, scallion, lemon

Liberty Gardens Mixed Greens 12
blueberry, cucumber, radish, mint, sorrel, sesame brittle, soy marinated royal trumpet mushrooms, blueberry sesame vinaigrette

Smoked Tomato Soup 10
gougere, tiny tomato, basil, local onions

Newhard Farms Corn Soup 12
lobster fritter, leeks, oyster mushrooms, roasted corn, parsley

Togarashi Crusted Hamachi Sashimi* 16
cucumber ribbon, local radish, pickled onion, fresno chilies, Scholl Orchards charred melon, ginger, miso broth

Rabbit Pastelillos 16
gooseberries, charred chili salsa, potato, radish, pickled carrot, lime crème fraiche

Local Heirloom Tomato Salad 16
still warm mozzarella, spring onion, basil, uncured garlic, pistachio arugula pesto, house sourdough

Crisp Soft Poached Happy Farm Duck Egg* 17
cauliflower, black trumpet mushrooms, bacon lardon, preserved lemon, cauliflower chips, crisp sweetbreads, truffled cauliflower puree

Yellowfin Tuna Tartare* 17
watermelon, cucumber, radish, red onion, cilantro, shishito peppers, sesame seeds, watermelon soy broth

Lancaster Grass Fed Steak Tartare* 16
red onion, capers, truffle vinaigrette, parsley, celery leaves, sunny side up quail egg, chips

SECOND COURSE

Roasted Lancaster Grass Fed Petite Beef Ribeye* 38
potato puree, spinach, local onion, cremini mushrooms, blue cheese, Bordelaise

Cast Iron Seared East Coast Dayboat Halibut 36
“Clam Bake”, Liberty Gardens potatoes, Newhard Farms corn, lobster, littleneck clams, haricots verts, oyster mushrooms, leeks, lobster broth

Kreeky Tree Farm Fried Chicken 32
kale and cabbage slaw, buttermilk biscuit, mashed potato, honey, pickled watermelon, mustard gravy

Cast Iron Seared Day Boat Sea Scallops 36
“ratatouille”, Liberty Gardens baby summer squash, red onion, crisp eggplant, oyster mushrooms, tiny tomato, uncured garlic, smoked tomato puree

House Smoked Lancaster Pork Chop* 32
kimchi, ginger scallion rice croquettes, 60-minute egg, cilantro, green chilies, sake black bean puree, pork jus

Cast Iron Seared Organic Farm Raised King Salmon* 32
local baby beets, fennel, sweet onions, leeks, dill, sourdough croutons, hen of the woods mushrooms, buttermilk dashi broth

Roasted Duck Breast* 36
house duck egg noodles, Scholl’s Orchards plums, local cabbage, hen of the woods mushrooms, crisp duck confit, plum gastrique, duck jus

*Please be advised that eating raw or undercooked foods may increase your likelihood of contracting a foodborne illness