

SOUP AND SALAD

*SEAFOOD CHOWDER ~ 9

fresh herbs, potato, whole milk

SALAD GREENS ~ 11

candied walnuts, beet and carrot shoestrings, dry-cured olives, baby tomatoes, white balsamic dressing

SPINACH SALAD ~ 12

organic feta, marinated onions, raisins, pistachios, bacon vinaigrette

SWEET POTATO AND CHORIZO SOUP ~ 9

organic sweet potato, jack mountain chorizo, spinach chicken stock, cream, fried sweet potato

SHARING PLATES

*JUDD COVE OYSTERS ~ 15

six raw orcas island oysters, mignonette, lemon

ROASTED ORGANIC BRUSSELS SPROUTS ~ 16

smiling dog apple, fennel and gorgonzola purée, cranberry vinaigrette, toasted pine nuts, pomegranate

*SCALLOP "CHOP CHOP" ~ 16

raw sea scallop, japanese mayo, tobiko, nori, tempura scallions, soy ginger dipping sauce

DUCK LIVER MOUSSE ~ 22

seasoned duck liver, porto gellee, grilled miche bread

SPANISH POTATO CROQUETAS ~ 15

linguiça, pecorino, house-made orange marmalade

ROASTED CARROT DIP ~ 16

hopewell farms organic carrots, north african spices, turkish pide bread

RIGATONE BOLOGNESE ~ 22

acme valley rabbit belly, house-made rigatone, parmigiano-reggiano

*AHI TUNA CRUDO ~ 16

evoo, greek yogurt, shaved cucumber, fresh mint and flowering basil

PÂTÉ DE LAPIN ~ 18

smiling dog farm dried apples, cranberries, candied pecans, pistachios, barn owl bakery miche

LARGE PLATES

*CRISPY SKIN DUCK BREAST

"SALTIMBOCCA STYLE" ~ 29

braised red cabbage and apples, marsala pan sauce, neeps purée

*JACK MOUNTAIN PORK CHOP ~ 29

organic grass fed milk, white cabbage, sunday bacon, hodge podge, jack mountain gruyere cheese

MOROCCAN SPICED EGGPLANT ~ 22

falafel, cous cous, arbequina olives, almonds, golden raisins, mint and cilantro labneh

ROASTED ACME RABBIT AND MUSHROOMS ~ 38

sambuca and fennel sauce, mandarin orange, buttered noodles

BOUILLABAISSE DE MARSEILLE ~ 39

king crab, salmon, halibut, clams, octopus, mussels, saffron, pernod, tomato broth, grilled miche, rouille

*FLOWERING ROSEMARY TUNA ~ 28

green risotto, rosemary flowers, baby tomato confit

*PAN ROASTED FILET MIGNON "ROSSINI" ~ 40

madeira pan sauce, duck liver mousse, mushrooms, little carrots, pommes fondant

ROASTED SAGE AND SKY FARM CHICKEN ~ 31

(please allow a minimum of 30 minutes)

half bird, roasted carrots and russet potato, rosemary lemon pan jus

RAYMOND SOUTHERN, EXECUTIVE CHEF

Split plate charge on large plates \$4.

An automatic 18% gratuity may be added for unsigned checks and tabs left open.

Peanut oil is used in some meals. Please advise your server of any known allergies.

**Consuming raw or undercooked foods may contribute to your risk of food borne illness.*