

# Bill of Fare, January 2018

## Starters

BEN'S BUTTERMILK BISCUITS, HONEY BUTTER	6
CARROT FRITTERS, APRICOT, PISTACHIO, DILL, CILANTRO, SPICED HONEY	9
BEETS, ARUGULA, ALMOND VINAIGRETTE	11
FRISÉE, BACON, POACHED EGG, CROUTONS, TARRAGON VINAIGRETTE	11
HEARTH TOAST, RADICCHIO, APPLES, FROMAGE BLANC, CANDIED WALNUTS, SABA	12
BEEF TARTARE, SHALLOTS, PICKLED PEPPERS & CRISPS*	12
1/2 DOZEN OYSTERS, CHAMPAGNE MIGNONETTE, HORSERADISH, LEMON*	15
HOUSE CHARCUTERIE, WHOLE GRAIN MUSTARD, PICKLES, SOURDOUGH TOAST	15

## Suppers

PORK CHOP, LITTLE SMOKIE, CABBAGE, APPLES, ONIONS, SAGE, TASSO, MARSALA	22
HALF CHICKEN, TREVISO, POTATOES, TAGGIASCA OLIVES, ORANGE	21
ROCKFISH, MANILA CLAMS, RED RUSSIAN KALE, ZOLFINO BEANS, SALSA VERDE	22
HEARTH ROASTED BEEF, CREAMED KALE, YORKSHIRE PUDDING, DEMI-GLACE	22
BUCKWHEAT NOODLES, BRUSSELS SPROUTS, POTATOES, PICHIN, GARLIC	18
HAM HOCK, BRAISED COLLARD GREENS, ARUGULA, CHEDDAR POLENTA	29
WHITE BEANS, DUCK CONFIT, GARLIC SAUSAGE, BRAISED LAMB, BREADCRUMBS	28

## From our Butcher Case

BUTCHER'S SELECTION, DAILY CUTS FROM OUR CASE	MARKET PRICE
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## Snacks

LANDJAGER	3
SLIM JIM	3
CRAB BOIL SPICED PORK RINDS	5
RILLETTES & ACCOMPANIMENTS	8
PORK CROQUETTES, GRAIN MUSTARD	7
HAM BISCUIT	6
MEAT PIE	7
PICKLE PLATE	7
TOAST, FENNEL, PARSLEY & BOQUERONES	6
MARINATED OLIVES	5

## Sides

CHEDDAR POLENTA	6
CAULIFLOWER, BAGNA CAUDA	9
POTATOES, RACLETTE, PICKLED ONIONS	10
BRUSSELS SPROUTS, MUSTARD, PARMIGIANO	10
BACON BRAISED COLLARD GREENS	8

*Or let us cook for you!!*

FROM \$40 PER PERSON AND UP

WE BELIEVE IN THE PROVENANCE OF OUR INGREDIENTS AND THE PEOPLE WHO WORK TO SUPPLY OUR KITCHEN. IF YOU WOULD LIKE TO KNOW MORE, PLEASE FEEL FREE TO ASK.  
 \*OUR FOOD MAY CONTAIN RAW OR UNPASTURIZED EGGS. CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY CAUSE ILLNESS.  
 PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. WE ACCEPT A MAXIMUM OF 3 CARDS PER TABLE.

*Thank you*