TO START
parker house rolls  4
2 per order, served with cultured butter
smoked bluefish pâté  12
pickles, toasted rye

RAW
east coast oysters  3.25ea
cucumber mignonette, green chili & cocktail sauce
seafood tower  50
6 oysters, 4 shrimp, ceviche
tuna crudo  18
watermelon, jalapeño, white balsamic
beef tartare  18
harissa, pickles, crispy garlic, toasted sourdough

STARTERS
burrata  17
squash, sweet mustard dressing, crispy quinoa, candied walnuts
chopped salad  16
romaine, whipped feta, herb vinaigrette, flatbread croutons
fried hen-of-the-woods mushrooms  17
roasted pepper aioli, pickled mustard seed, porcini powder
berkshire pork belly  18
honey-soy glaze, kimchi-pear chutney, kohlrabi slaw
garlic shrimp  17
garlic 3-ways, giardiniera, toasted sourdough
clam chowder  16
sugar-cured bacon, fried clams, chive oil

TOASTS
crab toast  16
celery root, avocado, lemon aioli
mushroom toast  16
whipped ricotta, chanterelles, maitakes, chives
prosciutto & gruyère tart  16
roasted garlic, taleggio mousse, pepper jelly

VEGETABLES
seared brussels sprouts  13
celery root purée, freshly cracked black pepper
barbecue beets  13
mustard glaze, dill ranch, b&b pickles
sautéed heirloom carrots  13
hot honey glaze, walnut dukkah

MAINS & PASTAS
seared scallops  35
parsnip purée, smothered cabbage, tasso, banyul’s vinaigrette
phyllo-wrapped cod  38
clam, kale, potato & chorizo stew
grilled free-range half chicken  33
fingerling potatoes, creamed market greens, piccata sauce
pan roasted pork chop  36
mustard & apple cider pan sauce, apples
cast iron seared new york strip  40
duck fat sunchookes, broccolini, thyme jus
seafood risotto  36
lobster, crab, scallop, fines herbs
homemade potato gnocchi  27
roasted butternut squash, brown butter, sage, parmesan
pappardelle  28
short rib ragout, tomato brown butter, parmesan

Before placing your order, please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness.
A 20% gratuity will be added to all parties of 8 or more.
State and Federal regulations prohibit restaurant staff from sharing tips with the hard-working team in the kitchen.
In an effort to offer equitable pay to all our dedicated staff, we have placed a 5% fee to your check that will directly benefit our kitchen staff.

CHEF’S TASTING
5-course seasonal  75
available nightly
(entire table must participate)