

PURITAN & COMPANY

CHEF'S TASTING

5-course seasonal 75

available nightly
(entire table must participate)

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

gooseberry, green goddess, sesame, chili crisp

wagyu carpaccio 18

balsamic aioli, arugula, crispy celeriac

STARTERS

burrata 17

speck, pear mostarda, rosemary, focaccia

chopped salad 16

romaine, chicories, pickled vegetables, feta, herbs

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

piquillo peppers, piparras, chili flakes, toasted sourdough

clam chowder 16

sugar-cured bacon, fried clams, chive oil

TOASTS

crab toast 16

celery root, avocado, lemon aioli

mushroom toast 16

sautéed mushrooms, sherry, crème fraîche, thyme

bone marrow toast 18

red onion bacon jam, peppadew, gruyère

VEGETABLES

seared brussels sprouts 13

roasted garlic yogurt, piquillo peppers, berbere

barbecue beets 13

mustard glaze, dill ranch, b&b pickles

sautéed heirloom carrots 13

hot honey glaze, walnut dukkah

MAINS & PASTAS

seared scallops 35

black lentils, curried squash, dill salsa verde, pomegranate

phyllo-wrapped cod 38

lobster stew, root vegetables, thyme butter

lemon pepper half chicken 33

duck fat potatoes, roasted beets, cider demi

berkshire pork schnitzel 36

celery root purée, arugula salad, mustard cream

cast iron seared new york strip 40

root vegetable gratin, caulilini, thyme jus

seafood risotto 36

lobster, crab, scallop, fines herbs

cacio e pepe ricotta gnocchi 27

cracked black pepper, pecorino romano

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.