Salads & Vegetables

**SEASONAL GREENS**
- shaved vegetables, picked herbs, dijon vinaigrette

**CHICHORIES**
- endive, treviso, celery, farro miso caesar, royer mountain, breadcrumbs

**ASPARAGUS GRIBICHE**
- chilled white and green, sunflower seeds

**THUMBSILNA CARROTS**
- vadouvan, bulgur, olive oil

**PESTO**
- broccoli di ciccio, roasted red onion, ricotta, lemon

**SWEET & SPICY**
- pepperoni, spicy soppressata, roasted red onion, fresh mozzarella, honey, basil

**ARTICHOKE & YUKON POTATO**
- caramelized onion, sottocenere, fresh mozzarella

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Starters

**PULL APART ROLLS**
- house cultured & “nicoise” butters

**ROASTED CHESAPEAKE OYSTERS**
- fermented chile butter, meyer lemon, herbs, breadcrumbs

**Hudson Valley Foie Gras**
- quince mostarda, hibiscus jelly, celery, cocoa nibs, toasted brioche

**STEAK TARTARE**
- slow-cooked yolk, cornichon, horseradish, choron mayo, potato chips

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Mains

**DRY AGED STRIP STEAK**
- grass-fed beef, au poivre, french fries

**GRILLED HERITAGE PORK CHOP**
- braised butter beans, cabbage, mustard jus, fennel salad

**ROASTED HALF CHICKEN**
- celeryiac, kale, maitake mushrooms, truffle jus

**WILDER CHEESEBURGER**
- caramelized onions, horseradish, birch run blue

**GRILLED SPANISH MACEREL**
- romesco, spinach, olive oil, smashed potatoes, ajo blanco

**STEAMED HALIBUT**
- spicy shellfish curry, cauliflower puree, glazed radishes

**WHOLE MAINE LOBSTER RISOTTO**
- one-and-a-half pound lobster, saffron, fennel, hazelnut

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Wilder Plateau

**12 oysters | 6 clams | tuna crudo**
- fluke tartare | jersey scallop | mignonette & cocktail

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Crudos

**BIG EYE TUNA**
- blood orange, fennel, bottarga, calabrian chile

**CURED FLUKE TARTARE**
- radish, ginger, shiso, lime, pickled mushrooms

**NEW JERSEY SCALLOP**
- charred leek, buttermilk, XO, cured lemon

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