



THE ALDERMAN

A SIGN OF GOOD TIMES

# RAW BAR

EAST COAST OYSTER 3.5 EA.  
seasonal selection, green garlic mignonette

RAZOR CLAM 7 EA.  
spiced pear relish

POACHED SHRIMP 8 EA.  
bloody maria sauce

HALF MAINE LOBSTER 32  
pickled shallot, brown butter

JONAH CRAB CLAWS 12 EA.  
green sorrel sauce

PICKLED BANG ISLAND MUSSELS 18  
rosemary, fresh turmeric

SMOKED DIVER SCALLOP 22  
chili mayonaise

PETITE PLATEAU 80  
6 oysters, 2 razor clams, 2 shrimp, 2 mussels,  
2 crab claws, smoked scallops, daily tartare

GRANDE PLATEAU 150  
12 oysters, 4 razor clams, 4 shrimp, 4 mussels,  
4 crab claws, 2 smoked scallops, daily tartare

# APPETIZER

BREAD & BUTTER 14  
cultured butter, herb oil

PICKLE PLATE 16  
assortment of pickled and fermented vegetables

CHARRED ROMAINE 18  
smoked red onion dressing, blue yonder cheese,  
fried egg, onion rings

DANDELION SALAD 20  
blood orange wobblers, sorrel, fennel,  
rosehip vinaigrette

GRILLED SUNCHOKES 20  
sweet onion puree, cumin, parsley

DUCK LIVER MOUSSE 22  
apple mustard, allspice, brioche

WILD BLUE CATFISH 22  
black pepper fried, rosemary butter sauce,  
hand cut noodles

SMOKED TROUT SALAD 24  
buttercup lettuce, sauce gribiche, petite pickles,  
radish, spelt crackers

CRISPY MAITAKE MUSHROOM 24  
fermented chili mayo, black mustard seed, radish

CHARRED WILD SHRIMP 28  
gulf shrimp, paprika rouille, meyer lemon

## LOCAL CHEESE PLATE

house preserves, candied walnuts, peasant bread

3 FOR 22 | 5 FOR 29



## ENTREE

### SMASH BURGER <sup>24</sup>

red buddy cheese, pickled pink sauce, hot mustard, red onion,  
brioche bun

### FISH STEW <sup>28</sup>

watercress broth, maitake mushroom, sunchoke  
roasted garlic

### STINGING NETTLE DUMPLING <sup>28</sup>

fennel braised, black trumpet mushrooms,  
nutmeg, dried orange

### PAN ROASTED STEELHEAD TROUT <sup>34</sup>

charred leek broth, spaghetti squash,  
dill

### CRISPY PIGGY <sup>36</sup>

red chili fermented cabbage,  
carrot puree

### ROAST NORMANDY DUCK <sup>48</sup>

juniper glaze, parsnip gratin,  
candied citrus reduction

### STEAK OF THE DAY <sup>M/P</sup>

chermoula sauce, grilled scallions



## SIDES

ALL AT 14

CHARRED GARLIC GREENS | sherry vinaigrette

CARROT PUREE | brown butter

KOHLRABI SALAD | remoulade

PARSNIP GRATIN | nutmeg

SIMPLE SALAD | tarragon vinaigrette

BLACK SALSIFY | fennel puree



