

DINNER MENU

small plates

bibb lettuce salad 10
candied walnuts, mimolette
walnut vinaigrette

chicory salad 13
dandelion, escarole, frisee
pigs ears, spring beans,
soft egg, warm vinaigrette

boudin noir tart 12
cheddar crumble, caramelized
apple

deviled eggs 9
crispy pork toast, green
onion

house-made 9 / 38 charcuterie

-duck & black pepper
-boudin blanc
-boudin noir
-pork & garlic
-lamb niçoise
-tete de cochon terrine

seasonal

'four story hill farm' 15
lamb belly confit
orval braised beluga lentils,
labne

veal breast 14
leek puree, maple harrisa
dandelion

'four story hill farm' 27
roasted poularde
carrots, celeriac, bread,
honey crisp apple, cranberry

day boat cod 26
beets, greens, pistachio,
preserved lemon, guanciale

roasted skate 24
artichokes, capers,
meyer lemon

Classics

pan fried burger 15
gruyere, red onion, pickle,
mayo, frites, greens

short rib carbonnade 25
apple conserves, pont neuf

hanger steak 24
frites, arugula

moules & frites 19
-parsley, garlic & anchovy
-ommegang witte
garlic & orange zest
-debal curry, coconut milk &
cilantro

for two

'four story hill farm' 120
cote de boeuf
32 oz. bone in rib eye, dry aged
28 days, frites, béarnaise, arugula

'fermier du piedmont'
poulet rouge 55
fingerling potatoes, lardon,
brussel sprouts, arugula

sides

8

sautéed swiss chard
brussel sprouts & fennel
polenta, black pepper
cauliflower, capers, anchovy
braised gigante beans

frites

6

frites sauce 1
all sauce 6
-mayo
-sweet chili
-lime pickle
-cocktail
-mayo & onion
-gribiche
-lemon & smoked paprika
-sriracha
-yogurt, cumin, roasted garlic

resto

Executive Chef Robert Hellen

A 20% gratuity will be added for parties of six or more.
Let us know of any food allergy.
Please, no substitutions.

resto

BAR MENU

Available at All Times, Perfect for Afternoon Snacking

Chicken Liver Parfait, Grilled Bread and Arugula \$5

Country Pate and Mustard Aioli \$8

Fried Duck Skins \$4

Mixed Spring Vegetable Salad \$5

Marinated Olives with Curried Almonds \$4

House Pickled Vegetables \$5

Bitter-Ballen \$9

Frites \$6

Duck Confit Rilletto \$8

Beer-cured lox 8

resto

LARGE FORMAT FEASTS

Designed as a way to reintroduce the concept of feasting and celebrating

The Large Format Feast is simple...
Pick an animal from one of our wonderful local purveyors.
Invite some friends.
Sit down.
Feast.

Once an animal is chosen, Executive Chef Bobby Hellen will plan a three-course feast around it. Animals will be broken down, typically into primal parts. For example, for the Cochon de Lait, the front legs would be made into sausage, the head made into a terrine, the ears braised and fried, the chops roasted, the feet stuffed, the blood made into Boudin Noir. The side dishes will be seasonal and will come from the Greenmarket. Desserts are included and will incorporate the animal into the course.

MENU

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|--|---------------------|
| Cochon de Lait for 8 | \$475.00 |
| Pork Shoulder for 6 | \$200.00 |
| Milk Fed Baby Lamb for 8 | \$475.00 |
| Whole Fish for 6-8 | Market Price |
| Poularde in Half Mourning for 2 | \$150.00 |
| Guinea Hen for 2 | \$95.00 |

*One week notice and a security deposit is required to reserve the animal

**We are able to accommodate parties as large as 18 people. But you'll need a few animals.