



CHARCUTERIE

SALUMI

THREE FOR 15, FIVE FOR 23

- CALABRESE PICANTE
- SWEET MORCINO
- MOLISANA
- GUANCIALE
- VIRGINIA PROSCIUTTO
- SPECK

TERRINES

- WILD BOAR & HAZELNUT PATE 9
- COUNTRY PORK & CHAMPAGNE 8
- DUCK RILLETTE 9

CHEESE

THREE FOR 12, FIVE FOR 18

- ASHER BLUE
- port wine soaked figs
- MANCHEGO
- membrillo quince paste
- CHÈVRE
- red wine onion marmalade
- AMISH CHEDDAR
- Meyer lemon marmalade

PICKLES

- CAULIFLOWER & FENNEL 4
- SWEET CARROT & TARRAGON 4
- MIXED ONIONS & CORIANDER 4
- TOMATO & HORSERADISH 5
- BABY BEETS & DILL 5
- CALAMATTA ROSEMARY 5

SNACKS & SIDES

- COACH FARMS MASHED POTATO 5
- BRAISED GREENS 5
- SKIN-ON POTATO CRISPS 5
- FENNEL & SALSIFY 6
- KENTUCKY FRIED APPLES 6
- MAPLE BACON POPCORN 6
- AMISH PIG TAILS 6

SMALL PLATES

- COUNTRY HAM & BEAN SOUP 6
- garlic crostini
- ARUGULA SALAD 10
- cambazola cheese, spiced walnuts, tomato, preserved lemon vinaigrette w/ chicken breast
- WILD MUSHROOM TOAST 10
- smoked ricotta, roasted garlic, duck egg, red wine onions
- ALOBAR SMOKED TROUT SALAD 15
- pickled radishes, crisp beans, bacon vinaigrette
- ROASTED BONE MARROW 14
- blue cheese croutons, red wine, snail butter, smoked salt
- CITRUS ROASTED BEET SALAD 8
- salted pistachios, goat cheese, watercress
- SALMON TARTAR CAPONATA 11
- capers, pine nuts, eggplant, celery, sweet & sour vinaigrette
- LITTLE NECK CLAMS 10
- escarole, gigante beans, paprika, smoked tomatoes, pancetta
- PUMPKIN RISOTTO 12/22
- mustard greens, braised onion, lemon butter sauce

LARGE PLATES

- ORGANIC ROASTED CHICKEN 21
- roasted root vegetable and apple succotash
- ALOBAR SMOKED SALMON FILLET 21
- crispy kale, fennel, celery root and horseradish puree
- ROASTED SUCKLING PIG 24
- cheddar risotto, Kentucky fried apples
- BRAISED SHORT RIBS 25
- roasted garlic brussels sprouts, bone marrow poppers, homemade worcestershire sauce, mashed potatoes
- HUNTERS POINT BURGER 15
- smoked balsamic onions, cheddar cheese, spicy pickles, potato crisps
- w/BATTERED BACON 17
- MUSSEL & CLAM POT PIE 19
- fennel, chorizo, white wine, shallots, parsnip bacon creme
- STRIPED BASS 22
- wild mushrooms, diced coppa, carrots, cauliflower
- MAC & CHEESE “CARBONARA” 17
- four cheese blend, pancetta, truffle braised egg
- BRAISED OCTOPUS & OXTAIL 23
- celery gnocchi, horseradish tomato compote