



STARTING COURSE \$16

HUDSON VALLEY BABY GREENS

SQUASH, BLISTERED BABY TOMATOES & PEDORINO

LIEGE SALAD WITH CRISPY PIG EAR

POACHED EGG, ESCAROLE, ARUGULA & OJON JUS

TEA BEET & PEA SALAD

SHOOTS, TENDRILS, BEET
WITH UP IN SMOKE GOAT CHEESE

COCONUT ROASTED BABY CARROTS

LABNE & CILANTRO



SEA COURSE \$17

RED SNAPPER CRUDO & CITRUS SALAD

RADISH, SHISO AND PINK PEPPER CORN

FLUKE CRUDO & BABY BEETS

SHAVED BABY FENNEL, MEYER LEMON & DILL POLLEN

SHELLFISH & SWEET CORN CHOWDER

CILANTRO, CELERY ROOT & FINGER LIME

SEARED PRAWNS & PARSNIP COCO BEAN RAGOUT

BLACK KALE, LIME AND BOTTARGA

OCTOPUS & KALE SALAD

RED PEPPER, SMOKED ALMOND, SHALLOT & RADISH

PASTA COURSE \$18



RED WINE BRAISED SEPIA & BUGATINI

CHILL SEA URCHIN, MEYER LEMON & BASIL

4 STORY HILL PORK SUGO PAPPARDELLE

FENNEL, TOMATO, BRAISED GREENS & FRESH RICOTTA

LARGE COURSES \$27



GRILLED BASS WITH TOMATO & ZUCCHINI

LIME, BASIL & TAHINI

MONKFISH BRAISED IN TOMATO

OLIVE, FENNEL CONFIT & BASIL

4 STORY HILL CHICKEN

CHANTERELLES, SWEET CORN, SHISHITO & RADISH

GRILLED HANGER STEAK FRITES

SMOKED GARLIC & CELERY ROOT REMOULADE

RACK OF LAMB WITH BRAISED GREENS

PRESERVED LEMON, BLISTERED PEPPER & TOMATO