

For the Table

Assorted Cured Meats, Pickles Toasted Sourdough Bread
16

Bread, Butter & Honey
3

Market Oysters
East Coast P/A
West Coast P/A

FIRST

The Garden | Seasonal Vegetables | Buttermilk, "Soil" 11
Baby Greens | Pickled Berries, Beets, Almond, Sourdough bread 10
Soft Cooked Egg | Crispy Spelt, Bacon, Mache, Parmesan 9
Ricotta Gnocchi | Summer Squash, Tomato, Oregano 11

SECOND

Pork Belly | Peach, Pickled Honshimeji, Corn, Mint 11
Octopus | Fennel, Niçoise Olives, Basil 12
Marinated Scallop | Avocado, Heart Of Palm, Cucumber, Kaffir Lime 14
House made Pork Tortellini | Clams, Garlic, Sea bean 12
Veal Sweetbread | Charred Baby Leeks, Chorizo, Onions 13

THIRD

Quinoa Tagliatelle | Cauliflower, Cumin, Lemon Confit 16
Grilled Brook Trout | Celeriac, Green Kale, Apple 19
Atlantic Cod | Marble Potato, Tomato, Cilantro Vinaigrette 24
Red Snapper | Baby Carrot, Kohlrabi, Crimini, Dill 26
NY Strip Loin | Hand Cut Fries, Marrow, Black Anchovies Butter 34
Free Range Chicken Breast | Spiced Eggplant, Yogurt, Harissa, Pine nuts 23
Berkshire Pork Chop | Spoon Bread, Piquillo Peppers, Bacon Jam 24

SIDES 6

Creamy Corn & Parmesan | Green Kale & bacon | Fingerling potato & black pepper