



### SMALL BITES

Crispy Chickpeas with Sieved Egg 4

Hot Buttered Radishes 5

Pork Cracklins 5

Whole Wheat Pretzels with Gouda Dip 4

### CHEESE AND CHARCUTERIE

Selection of Local Cheeses  
seasonal fruits and honey  
one - 5 three - 12 five - 18

Wild Boar Saucisse Sec

Wild Boar Prosciutto

Country Lardo

Head Cheese Terrine

Squab Pate

one- 9 two - 17 three - 24

### SOUP AND SALAD

Duck Confit and Dandelion Greens 13

Puree of Cauliflower 9

Golden Beets with Smoked Trout 12

Field Salad *apples, walnuts, house vinaigrette* 9

### IN THE SHELL

Selection of Local Oysters *each* - 2.25

Chilled Half Lobster 15

Marinated PEI Mussels *half dozen* - 5

Cherrystone Clams *half dozen* - MP

### STARTERS

Grilled Half Artichoke 9

Marinated Anchovies *bean puree crostini* 13

Fresh Ricotta *fennel, lemon* 11

Slow-Poached Egg *croutons, citrus* 12

Grilled Sweetbreads *green garlic, potato crisp* 12

Basket of Fluke Fingers and Clam Bellies 10

Pork Belly with Navy Beans 14

Lobster Roll on a Split-Top Ciabatta Bun 18

Fava Bean and Spring Onion Toast 11

### SIDES

Fries 6

Mushroom and Leek Tart 7

Delmonico Potatoes 6

Crock of Herb-Roasted Mushrooms 6

Poutine 7

### MAINS

Monument Lane Meatloaf  
*whipped potatoes, blue lake green beans* 19

Brown Trout Serpentine  
*baby artichoke, fennel, vermouth barigoule* 22

Pork Pot Pie  
*spiced rum jus, radish salad* 18

Roast Chicken Two Ways  
*leg and thigh galantine, faro, pepper-cress* 21

Sherry-Glazed Squab  
*cornmeal samp, mushroom ragout* 26

Spice-Crusted Lamb Sirloin  
*rosemary barley, English peas, ramps* 23

Pan-Seared Black Bass in a Lobster Broth  
*cherrystone clams, spring onions* 25

Pork Chop with Hard Cider Reduction  
*hominy, bulls-blood beet greens* 22

Burger  
*shredded cheese blend, crispy onions, fries* 16

Striped Bass for Two  
*lemon-lime, fennel fronds, parsley* 42

Bone-in Ribeye for Two  
*Delmonico potatoes, sautéed spinach* 56