

Raw Bar

Seafood Tower 49 / 79 Royale (seasonal additions)

Lobster, Mussels, Oysters, Jonah Crab, Clams
Garlic Chive Mignonette, Roasted Pepper Cocktail, Sauce Aurore

Iced Oysters on the Half Shell MP

Cold Appetizers

Charcuterie Plate 25

Duck Rillettes, Country Pate, Boudin Blanc, Fennel Chili Sausage, Blood Sausage

Mesclun Salad 12

Radish, Herbs, House Vinaigrette

Arugula Endive Salad 14

Pomegranate Molasses, Crispin Apple, Hazelnut Dressing

Steak Tartare 16

Harissa, Cured Egg, Cocoa Nibs

Hot Appetizers

French Onion Soup 10

Crouton, Onion, Bone Marrow, Gruyere

Mussels 16

Saffron, Sherry, Fennel, Chorizo

Fritti Misti 14

Calamari, Clams, Red Onion, Fennel, Kimchi Aioli

Housemade Ricotta Cavatelli 16

Butternut Squash, Broccoli Rabe, Sage

Bay Scallops 16

Rutabega Puree, Jerusalem Artichoke Pickle, Pumpkin Seed Oil

Bone Marrow 18

Herb Salad, Radish, Grilled Bread

Cuts

Prime 28 Day Minimum Dry Aged

Filet 8oz / 12oz	24 / 36
NYC Strip 12oz / 16oz	36 / 42
Ribeye 16oz	46
Lamb Saddle	38

Pan Roasted

Artic Char	MKT
Swordfish	MKT

For Two

Ribeye 42oz	85
Porterhouse 48oz	115

Compositions

Black Sea Bass 31

Clams, Bacon, Fingerling Potato, Herb Broth

Pan Roasted Skate 26

Brown Butter, Lemon, Caperberry, Parsley Root

Butter Brasied Lobster 40

Claw, Tail, Shellfish Cassoulet, Leek, Fennel

Mushroom Farrotto 22

Wild Mushroom, Borlotti Bean, Thyme, Garlic

Half Chicken 26

Anson Mills Grits, Braised Greens, Lemon Dill Jus

Tea Brined Duck Breast 28

Farro, Brussels Sprouts, Quince

Slow Roasted Pork Chop 29

Caramelized Fennel, Cherry Peppers, Citrus, Honey

Sides 10

Kennebec Fries, Malt Vinegar Aioli

Creamed Kale

Braised Swiss Chard, Garlic

Sautéed Wild Mushrooms, Rosemary

Butters 3

Bone Marrow

Black Truffle

Gorgonzola

Horseradish Herb

Sauces 5

Bordelaise

Chimichurri

Béarnaise

Horseradish Cream

Lobster

Anson Mills Grits

Yukon Gold Potato Puree

Charred Brussels Sprouts