



CHILLED SEAFOOD

- Smoked Montauk Bluefish Pate, (Narragansett RI) with Juniper Salt toasts 16.00
- Smoked & Cured Fish Plate
- Smoked Scottish, Wild Western Nova, Pickled Herring served with Cultured Butter, Goat Cream Cheese, Raw Honey-Mustard and Ruis Bread 26.00

CEVICHES

- Faroe Island Salmon with Avocado, Cilantro and Blistered Serrano Chili Peppers 14.00
- Spanish Mackerel with Toasted Garlic and Pickled Red Onion 14.00
- Black Sea Bass with Ginger, Lime and Black Sesame Sea Salt 18.00
- Trio of Ceviches 24.00

WEEK OF
APRIL 24, 2014

SALADS

- Seasonal Greens with Spring Radishes, a Pumpkin Seed Oil, Meyer Lemon and Chive Dressing 12.00
- The Tavern Salad Chicories with Nettle Meadow Kunik, La Quercia Speck, Roasted Spring Carrots, Raw Asparagus in a Walnut-Aged Sherry Vinaigrette 18.00
- Lightly Grilled Red Endive with Caramelized Anchovy, Roasted Garlic, Buttermilk and Parmesan 17.00

THE HEARTH
SMALL PLATES

- Serrano Ham, Cave-aged Gruyere and Sage Toast, anchovy-caper sauce 18.00
- Wood Roasted Japanese Eggplant, Pomegranate and Torn Fresh Herbs, Sheep’s Milk Yogurt 15.00
- Wood Roasted Maine Bouchot Mussels with Almond, Garlic, Red Chili and Thyme Breadcrumbs 15.00

LARGE PLATES

- Baked Farro Pasta with Braised Shiitakes, Heirloom Beans, Blistered Sweet Peppers and fresh Ricotta 24.00
- Atlantic Hake baked on Golden Potato Puree with Montauk Clams and Saffron and Ginger Braised Leeks 34.00
- Braised Lamb Shank with Creamed Chards, Pickled Golden Raisins, Roasted Cauliflower and a Fresh Mint Gremolata 32.00

THE GRILL
SMALL PLATES

- Warm Local Squid Salad with Fennel, Olives and House-pickled Hot Peppers, Ruis Rye Breadcrumbs 12.00
- Local Sea Scallops with Citrus Butter, Fried Shallots and Capers 16.00

LARGE PLATES

- ½ Free Range Chicken in a Marjoram-Cumin marinade, Kabocha Squash and Smoked Soy Braised Shiitakes 26.00
- Prime New York Strip Steak with Braised Leeks and Patatas Bravas, Aioli 54.00
- Marinated Skirt Steak with Red Onion Marmalade, Chanterelles and Bacon, Wilted Watercress 28.00
- Heritage breed Pork Chop, Wood Roasted Rhubarb and Fennel with a Local Honey and Verjus Sauce 28.00
- Grass-fed Beef Burger with Patatas Bravas and Aioli 18.00
- (Add Cheese, 2.00 Add Bacon 2.00, Add Red Onion Marmalade 1.00)

THE PLANCHA
SMALL PLATES

- Crimini Mushrooms with Cabrales, Red Chili and Basil 9.00
- Blistered Citrus and Legumes Salad with Sheep’s Milk Feta, Green Chili, Radish and Mint 14.00
- Fried Local Duck Egg on a Spring Onion and Smoked Ricotta Crostata with Anchovies and Oil-cured Olives 16.00

LARGE PLATES

- Marinated Vermont Quail, Creamy White Grits, Homemade Chorizo and Wood-roasted Grapes 30.00
- Faroe Island Salmon with Simply Sautéed Greens, Cumin-Roasted Carrot Puree, Horseradish Crème Fraiche 29.00

- Broccoli Rabe with Lemon, Anchovy and Roasted Garlic
- Simply Sautéed Greens in Olive oil with Grey Sea Salt
- Roasted Carrots with Orange Zest, Sumac and Thyme

A SELECTION OF
SIDE DISHES
12.00

KATY SPARKS, EXECUTIVE CHEF

- Creamy white Grits
- New Potatoes with Garlic, Black Pepper and Tarragon
- Creamed Chards with Pickled Golden Raisins
- Patatas Bravas with Aioli