

APRIL 26, 2024

SOUPS

ROAST BUTTERNUT SQUASH SOUP 13.
aged balsamic/creme fraiche

TUSCAN KALE SOUP 12.
cannellini beans/hearty chicken broth

SALADS

12 INGREDIENT CHOPPED SALAD 15.

MESCLUN GREENS 13.
shallot vinaigrette/fines herbs

ARUGULA SALAD 16.
*white peaches/
goat cheese/candied walnuts/endive
dried cranberries*

ROASTED BEET 'TARTARE' 16.
*worcestershire aioli/micro arugula/
caperberries*

STARTERS

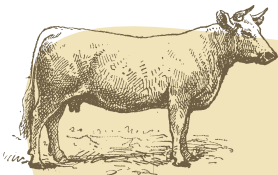
HOUSEMADE CHARCUTERIE 28.
*grass-fed beef pastrami/
pork and garlic sausage/
mortadella/whole grain mustard*

WARM CARAMELIZED ONION TART 16.
farmstead chevre/puff pastry/thyme

PASTRAMI SMOKED SALMON 17.
grilled peasant bread/mustard aioli/sorrel

WOOD GRILLED OCTOPUS 19.
*kalamata olives/watercress/
fingerling potatoes/almond romesco*

CHICKEN LIVER PATE 17.
*grilled bread/pickled red onions
whole grain mustard*



SPECIALTIES

VEGETABLE CURRY 29.
roast cauliflower/butternut squash/quinoa/lacinato kale/fennel confit

HOUSEMADE RIGATONI 'BOLOGNESE' 30.
braised pork/roasted tomatoes/pecorino romano

BUTTERNUT SQUASH RISOTTO 15. APP/30. MAIN
sage & brown butter/parmesan

HOUSEMADE GNUDI 15. APP/30. MAIN
fresh tomato puree/pinenuts/parmesan

CARAMELIZED JUMBO SEA SCALLOPS 44.
locally foraged fiddleheads/marinated carrot puree/coriander spuma

POACHED ATLANTIC SALMON 36.
celery root/celeriac broth/white truffle oil/crispy salmon skin

ROAST SNOWDANCE FARM CHICKEN 37.
Black Horse Farm carrots/fennel puree/pearl onions/cardamom jus

WOOD GRILLED SIRLOIN STEAK 46.
sauteed lacinata kale/roasted salsify/smoked tomato butter



SIDES

All sides \$9.

FRENCH FRIES | MASHED POTATOES | ROASTED LOCAL POTATOES
| BLACK HORSE FARM CARROTS | SAUTEED DINOSAUR KALE |
GRILLED ASPARAGUS