



Established 2010

### salumi+cheese.

PROSCIUTTO \$8

SPICY SOPPRESSATA \$8

COPPA \$8

CHARCUTERIE OF THE DAY \$8

VALDEON AZULE, ESP \$8

CAMEMBERT FERMIER, FR \$8

PRAIRIE BREEZE, US \$8

QUADRELLO DI BUFALA, IT \$8

CHEESE OF THE DAY \$8

### GRAND PLATEAU 55

Chef's Selection of the Above.

### appetizers.

OYSTERS \$18

Grapefruit • Campari

MUSSELS \$16

Fregola • Chorizo • Garlic

OCTOPUS \$17

Confit Potato • Celery • Bonito  
• Castelvetro Olive

LOBSTER SALAD \$22

Heirloom Tomatoes • Cucumbers  
• Tarragon • Avocado Mousse

SWEET SUMMER CORN \$14

Hush Puppies • Tomato Crema  
• Jalapeno • Lime

SALMON TARTARE\* \$17

Aji Amarillo • Sweet Tomato  
• Cucumber • Vin Cotto

FARM LETTUCES \$13

Lemon • Mint • English Peas

SOUP \$9

BEETS + CARROTS \$16

Rye • Fresh Cheese • Seeds • Citrus

### pasta.

-MID COURSE /LIGHT MEAL-

TAGLIATELLE \$22

Triple Creme Cheese • Black Pepper  
• Forest Mushrooms

CLAMS VONGOLE \$25

Fettucini • Prosciutto • Cauliflower

### land+sea.

COD \$34

Chorizo • Chickpea • Kale  
• Refogado

SALMON\* \$30

Lentils • Golden Beet  
• Smoked Yogurt • Moroccan Spice

LOBSTER + CORN RISOTTO \$32

Corn • Maine Lobster  
• Truffle

SIGNATURE BURGER\* \$18

Prosciutto • Manchego • Tomato  
• Fries

CASSOULET \$32

Black Eyed Peas • Duck Confit  
• Mushrooms • Bacon • Sherry

SHORT RIB \$29

Root Vegetable Ribbons • Pappardelle  
Noodle • Lemon Mascarpone

NY PRIME SIRLOIN + SCALLOPS\* MP

Tomato • Hazelnut Gremolata  
• Spinach

### HAPPENINGS

SUNDAY BRUNCH 11-3pm

DOLLAR OYSTERS WEDNESDAY

**\*Please inform our staff of any allergens you may have prior to ordering a bite to eat.**

**\*Consuming raw and undercooked items can lead to a foodborne illness**

**THANK YOU TO THOSE WHO PROVIDED US WITH THE BOUNTY WE WERE ABLE TO SERVE YOU WITH TODAY:**

NEW HARMONY FARMS, BREEZY HILL FARM, GREENLAW FARM, TASTY DUCK , DUNKS MUSHROOM CO. BROWNE'S TRADING + KINNEALY MEATS..