



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.

BAKED OYSTERS \$18

Lobster Butter • Lemon • Fine Herbs

MUSSELS \$16

Fregola • Chorizo • Garlic

OCTOPUS \$18

Confit Potato • Celery • Bonito
• Castelvetro Olive

CAULIFLOWER A LA PLANCHA \$16

Caponata • Smoked Yogurt • Raisin

SALMON TARTARE* \$17

Aji Amarillo • Sweet Tomato
• Cucumber • Vin Cotto

FARM LETTUCES \$13

Spiced Nuts • Pear • Gorgonzola

CALDO VERDE \$10

Kale • Potato • Chorizo

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 \$32

Chorizo • Chickpea • Kale
• Refogado

SALMON* \$30

Lentils • Golden Beet
• Smoked Yogurt • Moroccan Spice

LOBSTER POT-AU-FEU \$34

Salsify • Cabbage • Mirepoix

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

“FEAST OF SEVEN FISHES”

CHRISTMAS EVE

6 – 8:30 PM

RESERVATIONS REQUIRED

*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..