

SNACKS

Olives + Marcona Almonds | 7

Shishito Peppers | 3

First of the Season Figs Fromage Blanc, Bresaola | 14

STARTERS

Roasted Beets | 13

Stewed Strawberries, Balsamic, Horseradish + Crème Fraiche

Oysters Rockefeller (6) | 19

Topped with Proscuitto, Kale + Hollandaise

Mediterranean Octopus | 17

Served with Peperone, New Potatoes + Spring Onion

Braised Pork Short Ribs | 14

With a Sunchoke Salad, Parsley + Sunflower Gremolata, Marmalade Glaze

Burrata + Melon | 16

Snap Pea + Breakfast Radish Salad, Chili Oil

***Halibut Ceviche | 14**

Diced Green Tomato, Pickled Spring Onion + Poppy Seeds

Crispy Squash Blossoms | 13

Filled with Crab, Parsley Purée, Green Tomato Relish

Soup of the Day | 7

Farm Lettuce Salad | 11

Champagne Vinaigrette, Gorgonzola + Pistachio

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.*

PASTA

-Mid Course/Lighter Dining-

Garganelli | 23

Carrots, Burrata, Snap Peas, Basil

Ricotta Raviolis | 24

Served over Fennel Puree, Cherry Tomatoes, Pesto + Crispy Kale

MAIN PLATES

***Salmon | 29**

Roasted Beans, Potato Pave, Rhubarb + Arugula Salad

Hake | 27

Mussels, Clams, Potato + Radish Soup Poured Over

***Bluefin Tuna | 32**

Roasted Radicchio with Sherry + Honey Vinaigrette, Pickled Grapes, Hazelnuts

***Roasted Duck | 35**

Rye Berry Porridge, Dried Apricots, Salsify, Pickled Shallots + Shaved Horseradish

***Signature Burger | 17**

Proscuitto, Manchego, Tomato, Aioli, Ciabatta + Handcut Fries

***8oz Filet Mignon | 37**

Local Grilled Carrots, Roasted Garlic + Eggplant, Lobster Butter Sauce

Hot Buttered Lobster Roll | 28

Buttered Lobster, Uni, Buttered Brioche Bun + Handcut Fries

Join us.

Wednesdays.

Dollar Oysters All Evening 4-10:30pm

Monday- Thursday.

Neighborhood 3 Course Menu for \$39 a person

SUNDAY BRUNCH.

Eggs, Pastries + Mimosas 11-3pm