



Established 2010

salumi+cheese.

PROSCIUTTO \$8

MORTADELLA \$7

CHORIZO PICANTE \$8

DUCK PROSCIUTTO \$7

PÂTÉ OF THE DAY \$7

LEONORA, ESP \$8

BRILLAT SAVARIN, FR \$8

HUMBOLT FOG, CA \$8

PARM "THE KING", IT \$7

GORGONZOLA DOLCE, IT \$7

GRAND PLATEAU 55

Assortment of all above.

appetizers.

OYSTERS ROCKAFELLA \$19
Prosciutto • Kale • Hollandaise

TUNA TARTARE \$16
Green Onion • Piri Pepper • Lemon

OCTOPUS \$17
Crispy Potatoes • Salami • Cilantro

BRUSSELS SPROUTS \$13
Bresaola • Horseradish • Cheese

ROASTED SQUASH \$14
Goats Cheese • Cider • Walnuts

BURRATA \$16
Stonefruit • 'Nduja Sausage • Croutons

BRAISED SHORT RIBS \$14
Sunchokes • Marmalade • Gremolata

FARM LETTUCES \$11
Champagne Vinaigrette
• Gorgonzola • Nuts

SOUP \$9

pasta.

-MID COURSE /LIGHT MEAL-

FETTUCCINE *alla Vongole* \$20
Clams • Bread Crumb • Lardo

GNOCCHI \$26
Crab • Truffles • Béchamel

ASK US ABOUT A
VEGAN/ VEGETARIAN DISH

land+sea.

ROASTED COD \$27
Creamed Corn • Jalapeño
• Mushrooms

SALMON* \$29
Turnips • Rye Berries
• Sautéed Greens • Apple

MUSHROOM RISOTTO \$27
Forest Mushrooms • Sherry
• Parmigiano Reggiano

SIGNATURE BURGER* \$17
Prosciutto • Manchego • Tomato
• Fries

ROASTED DUCK* \$34
Pear • Mustard • Spaetlze

NY PRIME SIRLOIN* \$39
Fingerlings • Celeriac • Poblano Relish

RACK OF LAMB* \$MP
Blueberry • Salsify • Roasted Onions

HAPPENINGS

FALL WINE DINNER SERIES 2017

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..