



Established 2010

salumi+cheese.

- PROSCIUTTO \$8
- SPICY SOPPRESSATA \$7
- COPPA \$8
- DUCK PROSCIUTTO \$7
- CHARCUTERIE OF THE DAY \$7
- 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 \$15
Fregola • Chorizo • Garlic
- OCTOPUS \$17
Confit Potato • Celery • Bonito
• Castelvetro Olive
- ASPARAGUS \$14
Parmesan • Poached Egg • Radish
- COD FRITTERS \$13
Pickled Vegetables • Herbs
• Paprika Aioli
- PRIME STEAK CARPACCIO* \$16
Citrus • Egg Yolk • Crispy Shallots
- FARM LETTUCES \$12
Lemon • Mint • English Peas
- SOUP \$9
- BABY BEETS \$15
Ricotta • Pistachio Vinaigrette
• Herbs

pasta.

-MID COURSE /LIGHT MEAL-

- SHRIMP TAGLIATELLE \$26
Jalapeno • Squid Ink
• Herb Breadcrumb
- RAVIOLI \$23
Nettles • Ricotta • Smoked Walnuts

land+sea.

- HALIBUT \$34
Fregola • Sunflower Seeds
• Fresno Chiles • Gooseberries
- SALMON* \$29
Beets • Carrots • Coriander
• Citrus
- LOBSTER + SCALLOP RISOTTO \$MP
Peas • Maine Lobster
• Bay Scallops
- SIGNATURE BURGER* \$17
Prosciutto • Manchego • Tomato
• Fries
- CHICKEN STATLER \$26
Carrot Puree • Potatoes
• Spring Vegetables • Walnut Oil
- BRAISED SPRING LAMB \$29
Artichokes • Fava Beans
• Clams • Roasted Grapes
- NY PRIME SIRLOIN* \$42
Smoked Potato • Sauce Grubiche
• Asparagus • Quail Egg

HAPPENINGS

- SUNDAY BRUNCH 11-3pm
- DOLLAR OYSTERS WEDNESDAY
- SPRING WINE SERIES 2018

***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..