



Established 2010

### salumi+cheese.

PROSCIUTTO \$8

SPICY SOPPRESSATA \$7

COPPA \$8

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 \$16

Fregola • Chorizo • Garlic

OCTOPUS \$17

Confit Potato • Celery • Bonito  
• Castelvetro Olive

MOREL MUSHROOMS \$16

Asparagus • Poached Egg • Ramps

SQUASH BLOSSOMS \$18

Crab • Ricotta • Summer Squash  
• Salsa Verde

PRIME STEAK CARPACCIO\* \$16

Citrus • Egg Yolk • Crispy Shallots

FARM LETTUCES \$13

Lemon • Mint • English Peas

SOUP \$9

BURRATA \$16

Fava Beans • Prosciutto • Mint

### pasta.

-MID COURSE /LIGHT MEAL-

SHRIMP TAGLIATELLE \$26

Jalapeno • Squid Ink  
• Herb Breadcrumb

RICOTTA GNOCCHI \$25

Taleggio • Black Corn • Green Tomato  
• Smoked Brown Butter

### land+sea.

HALIBUT \$34

Fregola • Sunflower Seeds  
• Fresno Chiles • Gooseberries

TUNA\* \$30

Eggplant • Cherry Tomato  
• White Bean • Bagna Cauda

LOBSTER + SCALLOP RISOTTO \$MP

Peas • Maine Lobster  
• Bay Scallops

SIGNATURE BURGER\* \$18

Prosciutto • Manchego • Tomato  
• Fries

DUCK \$32

Tea Smoked • Green Tomato  
• Bacon • Lemon • Blueberry

PORK CHOP \$29

Cauliflower • Carrots • Chickpeas  
• Harissa

NY PRIME SIRLOIN\* \$42

Smoked Potato • Sauce Grubiche  
• Asparagus • Quail Egg

### 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..