



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.

OYSTERS \$18

Grapefruit • Campari

MUSSELS \$16

Fregola • Chorizo • Garlic

OCTOPUS \$17

Confit Potato • Celery • Bonito
• Castelvetro Olive

LOBSTER TERRINE \$18

Sweetbreads • Peaches • Anise Hyssop

SQUASH BLOSSOMS \$18

Crab • Ricotta • Summer Squash
• Salsa Verde

TUNA TARTARE* \$17

Aji Amarillo • Sweet Tomato
• Cucumber • Vin Cotto

FARM LETTUCES \$13

Lemon • Mint • English Peas

SOUP \$9

BURRATA \$16

Fava Beans • Prosciutto • Mint

pasta.

-MID COURSE /LIGHT MEAL-

FAZZOLETTI \$26

Fava Beans • Duck Confit
• Mussels

RICOTTA GNOCCHI \$25

Taleggio • Black Corn • Green Tomato
• Smoked Brown Butter

land+sea.

COD \$34

Fregola • Sunflower Seeds
• Fresno Chiles • Gooseberries

TUNA* \$30

Eggplant • Cherry Tomato
• White Bean • Bagna Cauda

LOBSTER + SCALLOP RISOTTO \$MP

Corn • Maine Lobster
• Truffle

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

Corn • Wax Peppers • Baby Turnips
• Basil

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..