

## FIRST COURSES

Spinach Salad  
Charred Parsnips and Orange Vinaigrette  
12

Marinated Scallops  
Pickled Swiss Chard and Aji Dulce Peppers  
15

Barley & Carrot Risotto  
Shiitake Mushrooms and Spiced Almonds  
12/22

Calamari & Carrot Salad  
Toasted Pine Nuts and Preserved Lemon Vinaigrette  
14

Smoked Trout  
Cippollini Purée and Pickled Onion Vinaigrette  
14

Lamb Pappardelle  
Olives, Lemon Confit and Swiss Chard  
15/21

Warm Maine Crab  
Egg Crêpe and Carrots  
14

Shrimp Salad  
Carrots, Sunchokes and Apple Cider Vinaigrette  
14

Warm Salad of Vegetables and Black Lentils  
13

Celery Root Soup  
Brussels Sprouts and Fried Oyster  
11

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## SECOND COURSES

Sea Bass  
Spaghetti Squash, Walnuts and Sherry Sauce  
22

Lightly Smoked Arctic Char  
Savoy Cabbage, Sunchokes, and Mussels  
24

Halibut  
Aji Dulce Pepper Broth, Salsify, Mussels and Lobster  
24

Pasture Raised Chicken  
Carrots and Brussels Sprouts  
22

Pork Croquette  
Potato Purée and Bitter Greens  
18

Braised Shoulder of Lamb  
Heirloom Beans, Black Olives and Parsnips  
24

Roasted Hanger Steak  
Black Kale, Rutabaga and Maitake Mushrooms  
25

**EXECUTIVE CHEF MICHAEL ANTHONY**