

APPETIZERS

Fish Croquette
Navy Beans, Mixed Greens and Lemon
12.00

House Cured Pastrami with Pickled Cauliflower
9.00

Porchetta Salad
Escarole, Apples and Cider Vinaigrette
16.00

Baby Beets
Orange and Spiced Nuts
9.00

Calamari & Carrot Salad
Toasted Pine Nuts and Preserved Lemon Vinaigrette
12.00

Merguez Sausage
Chickpeas, Swiss Chard, Almonds and Harissa
12.00

Duck Liver Mousse
Swiss Chard Stems, Baby Turnips and Toasted Bread
12.00

Sweetbreads
Hen of the Woods Mushrooms, Cippollini Onions, Walnuts and Sage
14.00

Iced Oysters on the Half-Shell
2.75 each

ENTREES

Seafood & Kabocha Squash Chowder

Mussels and Glazed Turnips

19.00

Sea Bass

Spaghetti Squash, Walnuts and Sherry Sauce

22.00

Halibut

Caramelized Sunchoke, Mussels and Spinach

20.00

Pulled Pork Sandwich

Cole Slaw and Pickled Swiss Chard

18.00

Smoked Kielbasa

Fingerling Potatoes, Sauerkraut and Grain Mustard

18.00

Meatball

Fontina, Potato Purée and Red Wine Onions

18.00

Chicken

Charred Parsnips and Carrots

19.00

Duck Confit

Black Lentils, Rutabaga and Butternut Squash

25.00

Mushroom Lasagna

18.00

3 COURSE MENU 35.00 available after 5:50pm

APPETIZERS

Shrimp Salad, Carrots

Sunchokes and Apple Cider Vinaigrette

Celery Root Soup

Brussels Sprouts and Fried Oysters

Lamb Pappardelle

Olives, Lemon Confit and Swiss Chard

ENTREES

Sea Bream

Potatoes, Leeks and Cabbage

Pork Loin, Heirloom Beans

Bacon and Brussels Sprouts

Grilled Hanger Steak

Rutabaga, Spaetzle and Curly Endive