

## APPETIZERS

Fish Croquette  
Cranberry Beans, Mizuna and Lemon  
12.00

House Cured Pastrami with Pickled Cauliflower  
9.00

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

Heirloom Cauliflower  
Capers, Raisins and Almonds  
9.00

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

Red Snapper

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

Kyoto Carrots and Charred Parsnips

19.00

Duck Confit

Black Lentils, Escarole and Apples

25.00

Mushroom Lasagna

18.00

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3 COURSE MENU 35.00 available after 5:30pm

### 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

Black Bass, Delicata Squash

Asian Pears and Hazelnuts

Pork Loin, Heirloom Beans

Bacon and Broccoli Rabe

Grilled Hanger Steak

Rutabaga, Spaetzle and Arugula