

APPETIZERS

Baby Beets
Orange and Spiced Nuts
9.00

Fish Croquette
Heirloom Beans, Arugula and Lemon
12.00

Porchetta Salad
Escarole, Fennel, Radish and Cider Vinaigrette
16.00

Sweetbreads
Summer Squash, Shisito Peppers and Mushroom Purée
14.00

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

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

Housed Cured Pastrami with Pickled Cauliflower
9.00

Merguez Sausage
English Peas, Lettuce and Mint
12.00

Iced Oysters on the Half-Shell
2.75 each

ENTREES

Seafood & Saffron-Fennel Chowder

Mussels and Celery

19.00

Sea Bass

Rainbow Swiss Chard, Pine Nuts and Sweet Onion Sauce

22.00

Bluefish

Snap Peas, Leeks and Olive-Pine Nut Vinaigrette

20.00

Smoked Kielbasa

Fingerling Potatoes, Sauerkraut and Grain Mustard

18.00

Meatball

Fontina, Potato Purée and Red Wine Onions

18.00

Pulled Pork Sandwich

Cole Slaw and Pickled Swiss Chard

18.00

Chicken

Broccoli Rabe and Heirloom Beans

19.00

Mushroom Lasagna

18.00

3 COURSE MENU 35.00 available after 5:30pm

APPETIZERS

Ruby Red Shrimp
Polenta and Salsa Verde

Chilled Zucchini Soup
Cucumbers and Fried Oysters

Lamb Pappardelle
Olives, Lemon Confit and Swiss Chard

ENTREES

Trout, Shiitake Mushrooms
Basil and Snap Peas

House Smoked Ham
Carrots, Polenta and Kohlrabi

Grilled Hanger Steak, Russian Kale
Fingerling Potatoes and Bourbon Sauce