



COLD

BEETS & CITRUS	12
ricotta, orange supremes, coriander	
BURRATA & TOMATO	16
local burrata, heirloom tomato, basil	
SALMON & STRAWBERRIES	14
rhubarb, mint, strawberries, crispy salmon skin	
BEEF & EGG YOLK	14
mack brook farm choice beef, cured egg yolk, rye	
DUCK & CURE	18
duck sausage, liver pate, prosciutto caraway, mustarda	

HOT

PORK BELLY & PEAS	16
english peas, maitake, fiddlehead	
POTATO & TRUFFLE	12
black truffle, smoked cheddar, parsnip	
LOBSTER & TOMATO	22
maine lobster, avocado, cilantro, warm gazpacho consommé	
CHICKEN & CHURROS	14
maple brined thighs, fresno, chile-maple butter, buttermilk churro	
POLLOCK & TOMATILLO	14
atlantic pollock, wheat berries, tomatillo, red cabbage	

ENTRÉES

BURGER & FRIES	20	SALMON & OATS	30
brisket burger, duck fat aioli, caramelized onion, house frites		faroe island salmon, oats, asparagus, gribiche	
CHICKEN & TRUFFLE	30	SCALLOP & DILL	33
black truffle, ricotta, potato purée		dill, farro, radish, fennel	
DUCK & PARSNIP	32	BEEF & CABBAGE	35
rohan duck, parsnip, anise, rhubarb chutney		new york strip, mushroom, potato purée, cabbage	

PASTAS

CAVATELLI	22
squid ink pasta, basil-mint cream, english peas, pickled asparagus	
TAGLIATELLE CARBONARA	26
rye tagliatelle, pork belly, smoked cheddar, sweet peas, cured egg yolk	

CHEF'S SELECT

chef inspired, unique menus and dining experience	
5 COURSE DINNER	65
	per person
7 COURSE MENU TASTING	110
	for two
<i>please let us know of any allergies or aversions</i>	