



COLD

BEETS & CITRUS	12
ricotta, orange supremes, coriander	
FENNEL & FRISÉE	12
smoked cheddar, fennel, cinnamon, blood orange	
SCALLOP & SWEET POTATO	16
lime, cucumber, sweet potato, translucent potato chip	
RIBEYE & EGG	18
mack brook farm ribeye, caper, egg yolk, basil	
DUCK & POMEGRANATE	16
tandoori cured duck prosciutto, crisp frisée, pomegranate honey, hazelnuts	

HOT

SALMON & DILL	13
dill purée, roasted fennel, fennel salad	
PORK BELLY & STRAWBERRY	16
thick-cut pickles, ramp preserve, crispy risotto, mushroom dashi	
CHICKEN & CHURROS	14
maple brined thighs, fresno chile-maple butter, buttermilk churro	
DUCK & CHOCOLATE	16
mole, farro, cardamom, chive	

ENTRÉES

BURGER & FRITES	20	SALMON & OATS	30
mack brook farm beef, pumpkin demi, preserved grass aioli, house frites		faroe island salmon, oats, asparagus, gribiche	
LAMB & SAFFRON	32	SCALLOP & LOBSTER	36
lemon-herb couscous, saffron soubise, tri-color cauliflower, lamb sauce		butternut, black truffle, spaghetti squash, chive	
CHICKEN & TRUFFLE	30	RIBEYE & POTATO	39
black truffle, ricotta, carrot, potato purée		maitake, truffle, pumpkin, beet	

PASTAS

house-made, fresh pastas

MUSHROOM & TRUFFLE	24
dill cream, fresh fennel, roasted cauliflower, stuffed ravioli	
BOLOGNESE & CHIVE	26
pappardelle, fried capers, parmigiana reggiano, chive oil	

CHEF'S SELECT

unique, chef inspired dining experiences

5 COURSE MENU TASTING	95
	per couple
7 COURSE CHEF'S MENU	95
	per person

please let us know of any allergies or aversions