



Sample Menu Menu Changes Regularly



To Start

Country Bread, Sicilian Olive Oil,
Kriemhild Dairy Butter, Whipped Ricotta, Olives 6

Beet Chips, Lemon Labne 6

Lamb Meatballs, Saffron Yogurt 12

Burrata, Local Strawberries, Black Pepper, Red Wine 16

Cauliflower Custard,
Crispy Kale Sprouts, Reggiano 10

Diver Scallops, Fresh Polenta, Mole, Lime 15

Chilled Octopus, Cucumber, Mint, Serrano Chilies 16

½ dz Oysters, East Coast, 17

Charcuterie, Tuscan & Wild Boar Salami,
Bresaola, Sullivan St. Toast, Cornichon 22

Farmer's Board 19

- Buckwheat Crackers
- Red Quinoa Tabouli, Kale Harissa
- Spicy Smashed Sweet Potato
- Avocado Hummus
- Beets, Grains of Paradise

Cheese Plate, Honeys & Jams, Red Walnuts 18

- St. Stephen, Cow, Hudson Valley
- Good Thunder, Cow, Minnesota
- San Andres, Sheep, Sonoma Valley
- Prairie Breeze, Cow, Iowa

Salads

Lacinato Kale, Grated Parsnip, Serrano, Olive Oil,
Lemon, Sunflower Seeds 12

Artichoke, Corona Beans, Rucola, Reggiano 12

Little Gem, Sugar Snap Peas, Cloumage, Herbs 12

House-made Pastas

Squid Ink Bucatini,
Maine Lobster, Calabrian Chilies 29

Spaghetti, Manilla Clams, Rapini, Vermentino 19

English Pea Risotto, Spring Garlic, Pecorino 19

Burrata Gnudi, Heirloom Garlic & Tomatoes 19

Fettuccine, Artichoke, Spring Onion, Agretti 18

Mains

Arctic Char, Morels, Asparagus, Pea Leaves 27

Grilled Swordfish, Roasted Tropea Onions,
Red Wine Vinegar, Olives Onion 33

Grass-Fed Bavette Steak,
Roasted Shallots, Salsa Verde 32

Burger, English Cheddar, Pickled Jalapenos, Dijon,
House-made Shoestring Fries 15
*Add Smashed Avocado 2 *Add Bacon 3

Rotisserie Amish Chicken, Urfa Biber,
Smashed Sweet Potato, Burnt Lemon 23

Wild Mushrooms, Fresh Polenta,
Heirloom Eggplant, Romanesco 19

Sides

Roasted Cauliflower, Salsa Verde 7

House-made French Fries 7

Roasted Brussels Sprouts 7

Braised Escarole 7