

Appetizers

beef tartare 20
*Burgundy truffles, foie gras,
sorrel, sherry reduction*

spit roasted cauliflower 13
*bread crumb, smoked
giardiniera, basil*

grilled romaine caesar 12
*egg yolk sabayon,
pickled shallot, parmesan*

delicata squash 14
*matsutake mushrooms, frisée,
pine nut butter, golden raisins*

hamachi 18
*cucumber, grape, finger lime,
verjus, pickled onion*

fenugreek poached salmon 16
*walnut, pickled apple,
celery root, kohlrabi*

Chef

Executive Chef
Charles Welch

Raw

little neck clam 2.5/ea
*bloody mary mignonette, tomato,
horseradish, celery*

oysters - chef's selection 3/ea
*pomegranate, cracked black pepper,
parsley*

Pasta

chestnut pasta a la chitarra 18/32
*bitter greens, pecorino cheese,
black truffles*

ricotta cavatelli 16/30
*spit-roasted lamb ragout, preserved
lemon yogurt, cured olive*

*eating raw or undercooked fish,
shellfish, eggs or meat increases the
risk of foodborne illness*

Entrees

spit roasted pork chop 34
*white beans, escarole,
guanciale, jus*

grilled striploin 39
*pommes dauphine, rapini,
romesco, charred scallion*

chermoula marinated sturgeon 31
*vegetable panzanella,
charred tomato vinaigrette*

israeli cous cous 23
*roasted carrots, apricot harissa,
raisin chutney, plum raita*

meagre bass 33
*skordalia, baby beets,
smoked roe, dill*

rainbow trout 27
*charred eggplant, roasted corn
succotash, bacon, pea shoots*

glazed duck 34
*orange, honey, cranberries,
cabbage, squash, jus*

Side Dishes

sweet potatoes 8
brown butter, miso, cocoa nib

roasted brussels sprouts 8
bagna cauda, smoked salt

marinated kale 8
tahini vinaigrette, pumpkin seeds

*tasting menu
available upon request*

Hours

*monday to thursday ~ 5pm-10pm
friday & saturday ~ 5pm-11pm
closed sunday*

Dessert

10

dark chocolate

*manjari pudding, lapsang souchong cake,
tahini, sesame wafer*

butternut squash

*creameux, candied chestnut, cider,
pumpkin spice meringue*

cranberry

*white chocolate enrobed mousse, compote,
pink peppercorn sponge cake, sage*

carrot

*garam masala cake, cream cheese
marscapone, raisin puree, candied
pistachio*

nettle meadow kunik

rose-honey phyllo, apple, walnut streusel

Chef

Executive Chef
Charles Welch

Chef de Cuisine
Steve Newman