

SMALL PLATES

SALAD

Sunflower | 12

cucumber, tomato, red onion, candied sunflower seeds, sunflower oil, red wine, arugula

Lettuce | 14

mixture of farmed lettuce, shaved fennel, grape tomatoes, banyuls, vinaigrette

Fiji Apple | 12

caramelized cipollini onions, wild spinach, spiced pecans, cayenne

Roasted Beet | 14

goat cheese, candied walnuts, baby spinach

SEAFOOD

Mussels | 16

chili, chartreuse, garlic sausage

Octopus | 15

merguez, fingerling potatoes, smoked tomato

Poached Maine Lobster | 19

caramelized endive, vanilla brown butter, chervil

Seared Monk Cheeks | 16

violet mustard, leek "fondue," hen of the woods mushrooms

PASTA

Rustichella d'Abruzzo | 14

spiced sage sausage, broccoli rabe, crushed pepper, prosciutto parmesan broth

Bucatini | 14

thyme cream, pea tendrils, pancetta, hen yolk

Chestnut Tagliatelle | 14

short rib, heirloom carrots, amaretto crumble

BOARDS

Meat Board | 3 for 18 | 5 for 25

chef's selection of mixed charcuterie, pickled vegetables

Cheese Plate | 3 for 18 | 5 for 25

chef's selection of cheeses, house made jams

LARGE SALADS

ANCIENT GRAINS | 19

Faro, white quinoa, lentil, hazelnuts, radicchio, pear, fennel, white banyuls

STEAK | 22

hanger, watercress, baby gem lettuce, onion, croutons, carrot, red onion, maytag blue

LOBSTER COBB SALAD | 26

brooklyn bibb lettuce, tarragon green goddess

COCONUT QUINOA SALAD | 19

poached chicken, tomatoes, kale, dried cranberries, ver-jus

VEGETARIAN

Fresh House-Made Sheep's Milk Ricotta | 16

warm pretzel rosemary baguettes

Forest Mushrooms | 12

thyme, sumac

Charred Greens | 10

red onions, citrus, soy, vinaigrette

Heirloom Cauliflower | 12

golden whiskey raisins, pine nuts, basil

LAND

Cider Glazed Pork Belly | 14

brown butter apple sauce, crispy potato fritter, herbed crème fresh

Seared Hudson Valley Foie | 19

wild cherry, black pepper

"Basted" Hanger Steak | 16

mousseron, watercress, smokey oregan blue

RAW

Wild Snapper Ceviche | 14

chili oil, lavender, toasted hazelnuts, "YOLK"

Salmon Santana Crudo | 12

crushed avocado, pickled ginger, spiced pepitas, pumpkin seed oil, pumpernickel

Steak Tartare | 14

quail egg, pretzel crisps

FLATBREADS

Pulled Suckling Pig Clafoutis | 18

crispy hominy, trumpet mushrooms, rustic greens

Fig & Stilton | 19**Summer Peach | 14**

goat cheese, balsamic

Ahi Tuna | 21

radish, cilantro, sea salt, garlic cream, pickled red onions, white truffle essence, whole wheat

SANDWICHES & BURGERS

TOP ROUND SANDWICH | 16

roast beef, watercress, smokey blue cheese, beefsteak tomato, crisp onions, garlic thyme jus

PEEKYTOE CRAB ROLL | 26

pickles, citrus bay chips

BURGER | 19

28 day aged brisket blend, onion roll, raclette, shallot marmalade

CHICKPEA BURGER | 19

tzatziki, cucumber, brooklyn bibb, whole wheat

LAMB SANDWICH | 19

goat cheese, fire roasted peppers, potato crisp, rosemary aioli

CROQUE MADAME | 19

ham, gruyere, bechamel, fried egg

COAL ROASTED TURKEY | 16

candied pepper bacon, wilted kale tomato jam, griddled onion, wheat country loaf