

SALAD

Sunflower | 12

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

Watermelon Feta | 15

heirloom tomato, kalamata olives, basil

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

Roasted Oysters "Rockefeller" | 12

kale, pancetta, herb crumble

Mussels | 16

chili, chartreuse, garlic sausage

Octopus | 15

merguez, fingerling potatoes, smoked tomato

Poached Maine Lobster | 19

caramelized endive, vanilla brown butter, chervil

Plancha Langoustines | 19

sorrel, blood orange, salsify slaw

Seared Monk Cheeks | 16

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

PASTA

Rustichella d'Abruzzo | 12

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

Bucatini | 12

thyme cream, pea tendrils, pancetta, hen yolk

Chestnut Tagliatelle | 12

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

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

Roasted Carrots | 12

harrisa, toasted sesame, watercress

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

Carpaccio of Beef | 14

pink peppercorn condiment, black summer truffle, crisp parmesan

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

LARGE PLATES

Day Boat Cod | 24

cauliflower rice

Whole Roasted Sea Bass | 32

oven dried tomato, fennel broth

Colorado Lamb | 42

baby artichoke, braised russet potatoes, purple baby carrots, parsley, crisp lamb pillow

Bone-In Dry Aged Filet | 56

toasted faro, spring onions, bourbon jus

Daube of Beef | 32

yukon gold potatoes, pickled horseradish, kale, red

harvest grapes

Amish Free-Range Chicken | 28

garnet yams, vidalia onion rings, charred radicchio, applewood smoked bacon