

SNACKS

Marinated Olives 15 🌱

garlic and orange

East Coast Oysters (6pc) 27

house hot sauce, lemon, horseradish

Whipped Ricotta 19

spring radish, parsley pistou, rye crisps

Snow Crab Rillettes 27

crème fraîche, watercress, rye crisps

APPETIZERS

Potato Soup 20

Fogo Island shrimp, pickled shallots, toasted nori



Soybean Hummus by Anita Stewart 17

baby vegetable crudités, cornbread

Hot House Greens 20

Granny Smith apple, celeriac, hazelnut crumb, pecorino pepato,

shallot vinaigrette

Seared Albacore Tuna Salad 27

baby gem lettuce, radish, lemon, anchovy crumb

East Coast Lobster and Leek Terrine 34

foie gras, poached rhubarb, water vinaigrette

Monforte Dairy Soft Rind Cheese 24

walnut butter, celery and arugula salad, maple vinaigrette, crostinis

MAINS

Pan Seared Trout 36

smoked bacon, spinach, lentil nage

Pan Roasted Heritage Hen 35

braised red cabbage, potato butter, pan au jus

Parisienne Gnocchi 33

veal sweetbreads, cultivated mushrooms, parmesan

Duck Confit Steamed Bun 27

vegetable slaw, pickled garlic cream, mixed greens

Lumache 32 🌱

chichpea ragout, preserved tomatoes, olive tapenade

Grass-Fed Beef Burger (7oz) 28

cheddar, tomato jam, farm greens & hand-cut fries

🌱 *vegan*