



raw & cured

east & west coast oysters mp
mignonette & fresh horseradish

salmon tartar 14

cucumber, capers, creme fraiche, avocado, extra virgin olive oil & lemon

smoked trout 16

crepe, apple, frisee & horseradish

appetizers

house made cavatelli 16

braised rabbit, fava beans & ricotta

hand rolled ricotta raviolo 15

english peas, pea shoots & parmesan broth

spanish octopus 19

shaved celery, fennel, radicchio & kalamata tapenade

pan roasted scallops 16

fava beans, snap peas, pancetta & preserved lemon

pan roasted quail 18

black mission fig, roasted radicchio & pickled watermelon

veal sweetbreads 17

baby carrots, tokyo turnips & soubise

snacks

peekytoe crab cakes 12

avocado-herb puree

crispy baby artichokes 16

baby arugula, shaved parmesan & creamy garlic dressing

st. louis ribs 17

bourbon bbq

entrees

plancha marina 30

scallop, sepiolini, head on shrimp, monkfish roasted peppers & aioli

chatham cod "pil pil" 26

brandade & roasted garlic

wild striped bass 28

broccoli rabe, roasted tomato & olive vinaigrette

scottish salmon 26

asparagus & morels

roasted chicken 24

dumplings, escarole, roasted tomato, maitake & pancetta

3 week aged striploin 34

boulangier potato, spinach, onion jam, wild mushrooms & bordelaise

colorado lamb loin & rib 32

romesco, swiss chard & fresh cranberry beans

berkshire pork chop & belly 26

collards, shitakes & stone ground grits