

~~snacks~~

gougeres 6
 rosemary + clothbound cheddar mornay

smoked bluefish pate 7
 hardtack crackers

radishes + butter 6
 pumpernickel soil

hogs in duvets 8
 pork sausage + herb mustard

fries with eyes 7
 tartar sauce + fried parsley

~~starters~~

lamb belly 14
 eggplant, orange + moxie

baked scallops 15
 parsnips, mushrooms, herb veil

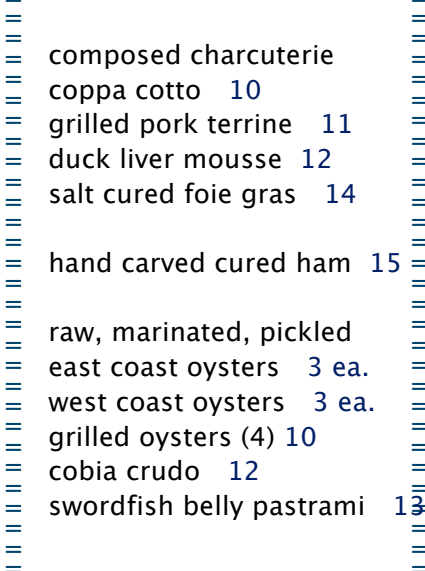
bone marrow gratin 12
 duck fat brioche + fried onions

local quahog “stuffies” 11

cod brandade 13
 brown bread + baked beans



from the oyster + charcuterie bar



composed charcuterie

coppa cotto 10

grilled pork terrine 11

duck liver mousse 12

salt cured foie gras 14

hand carved cured ham 15

raw, marinated, pickled

east coast oysters 3 ea.

west coast oysters 3 ea.

grilled oysters (4) 10

cobia crudo 12

swordfish belly pastrami 13

~~salads~~

baby kales and mustards 12
 fried cheddar, dill, grilled onion

frisee with foie 15
 crackling, johnny cake, farm egg

bibb salad 10
 lemon, shallots, mustard + herbs

~~soups~~

chicken soup 12
 carrot-top pistou, autumn vegetables

wellfleet clam chowder 14
 pork belly, potato, oyster crackers

cauliflower latte 11
 thyme, lemon, brown butter

hearty

lamb chop and lamb sausage 27
 hay-roasted carrots, ash oil, lamb jus

wood roasted muscovy duck 28
 quinoa, salsify, mushrooms + thyme

free range chicken 24
 charred onion sauce, brussels, farro

wagyu steak 30
 pommes ana, boiled dinner veg, egg sauce

local flounder 24
 sunchokes, black garlic, butter + lemon

roasted cobia 25
 escarole, pease porridge, roasted grapes

~~vegetables~~

hay roasted carrots 7
 onion ash oil, caraway
 toasted barley risotto 18
 wild mushrooms, parmesan + sage
 roasted mushrooms and baby onions 8
 brown butter + marjoram

* These menu items may be served raw or undercooked.
 Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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grilled oysters (4) 10
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crackling, johnny cake, farm egg

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lemon, shallots, mustard + herbs

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carrot-top pistou, autumn vegetables

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thyme, lemon, brown butter

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roasted cobia 25
parsnip, pease porridge, roasted grapes

vegetables

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onion ash oil, caraway

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wild mushrooms, parmesan + sage
roasted mushrooms and baby onions 8

desserts 10 ea

fromage blanc tart
concord grape, marcona almond crust
pumpkin ice cream
caramel pumpernickel croutons, apple compote
root vegetable cake
cream cheese, raisin sauce, walnut croquant
warm doughnuts
maple creme custard
toll house cookie dough sundae
taza ganache, melted vanilla ice cream

cheese 5 ea

cabot clothbound (cow, vermont)
seaver brook blue (sheep, vermont)
midnight moonlight (goat, massachusetts)
bonne bouche (goat, vermont)
hooligan (cow, massachusetts)
twig farm tomme (goat, vermont)

coffee + tea + espresso

espresso
single 3
double 4
french press coffee 4
cappuccino/latte 5
tea 4

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