

honeysuckle

A PREQUEL POP-UP

crispwarm virginia figs
lemon, honey goat cheese, aged ham
pink peppercorn, toasted rye 12.75

veal sweetbreads
heirloom beans, smoked bacon, summer corn,
chow chow, crab butter 15.50

seared hudson valley foie gras
zucchini bread, pickled peach, shallot marmalade,
honey vinegar 19.50

wild arugula salad
pickled blueberries, ricotta salatta, toasted rye,
honey-shallot vinaigrette 11.00

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molasses glazed scallops
"duck scrapple," heirloom squash
sunny side quail egg 27.50

icelandic cod
sunchoke fondue, salted almonds, swiss chard,
saffron rouille 26.00

chicory rubbed pork tenderloin
rosemary hominy grits, charred rapini,
tobacco-rye jus 25.50

bbq duck breast
corn pudding, oyster mushroom, pearl onion confit,
kale, peach 28.00

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toasted honey panna cotta
macerated baby plums, pistachio praline, basil,
white chocolate blondie 8.75

chocolate textures
espresso mousse, ginger ganache, coffee cream,
cocoa nib chantilly 8.75

by chef hamilton johnson