



## CHILLED SEAFOOD

Smoked Montauk Bluefish Pate, (Narragansett RI)  
with Juniper Salt toasts 16.00

Smoked & Cured Fish Plate  
Smoked Scottish, Wild Western Nova,  
Pickled Herring served with Cultured Butter,  
Goat Cream Cheese, Raw Honey-Mustard  
and Ruis Bread 26.00

## CEVICHEs

Faroe Island Salmon with Avocado, Cilantro  
and Blistered Serrano Chili Peppers 14.00

Spanish Mackerel with Toasted Garlic  
and Pickled Red Onion 14.00

Black Sea Bass with Ginger,  
Lime and Black Sesame Sea Salt 18.00

Trio of Ceviches 24.00

WEEK OF  
APRIL 24, 2014

## SALADS

Seasonal Greens with Spring Radishes, a Pumpkin Seed Oil, Meyer Lemon and Chive Dressing 12.00

The Tavern Salad Chicories with Nettle Meadow Kunik, La Quercia Speck, Roasted Spring Carrots, Raw Asparagus  
in a Walnut-Aged Sherry Vinaigrette 18.00

Lightly Grilled Red Endive with Caramelized Anchovy, Roasted Garlic, Buttermilk and Parmesan 17.00

## THE HEARTH

### SMALL PLATES

Serrano Ham, Cave-aged Gruyere and Sage Toast, anchovy-caper sauce 18.00

Wood Roasted Japanese Eggplant, Pomegranate and Torn Fresh Herbs, Sheep's Milk Yogurt 15.00

Wood Roasted Maine Bouchot Mussels with Almond, Garlic, Red Chili and Thyme Breadcrumbs 15.00

### LARGE PLATES

Baked Farro Pasta with Braised Shiitakes, Heirloom Beans, Blistered Sweet Peppers and fresh Ricotta 24.00

Atlantic Hake baked on Golden Potato Puree with Montauk Clams and Saffron and Ginger Braised Leeks 34.00

Braised Lamb Shank with Creamed Chards, Pickled Golden Raisins, Roasted Cauliflower and a Fresh Mint Gremolata 32.00

## THE GRILL

### SMALL PLATES

Warm Local Squid Salad with Fennel,  
Olives and House-pickled Hot Peppers,  
Ruis Rye Breadcrumbs 12.00

Local Sea Scallops with Citrus Butter,  
Fried Shallots and Capers 16.00

### LARGE PLATES

½ Free Range Chicken in a  
Marjoram-Cumin marinade, Kabocha Squash  
and Smoked Soy Braised Shiitakes 26.00

Prime New York Strip Steak  
with Braised Leeks and Patatas Bravas, Aioli 54.00

Marinated Skirt Steak  
with Red Onion Marmalade,  
Chanterelles and Bacon, Wilted Watercress 28.00

Heritage breed Pork Chop,  
Wood Roasted Rhubarb and Fennel  
with a Local Honey and Verjus Sauce 28.00

Grass-fed Beef Burger  
with Patatas Bravas and Aioli 18.00

(Add Cheese, 2.00 Add Bacon 2.00, Add Red Onion Marmalade 1.00)

## THE PLANCHA

### SMALL PLATES

Crimini Mushrooms with Cabrales,  
Red Chili and Basil 9.00

Blistered Citrus and Legumes Salad  
with Sheep's Milk Feta, Green Chili,  
Radish and Mint 14.00

Fried Local Duck Egg on a Spring Onion  
and Smoked Ricotta Crostata with Anchovies  
and Oil-cured Olives 16.00

### LARGE PLATES

Marinated Vermont Quail,  
Creamy White Grits, Homemade Chorizo and  
Wood-roasted Grapes 30.00

Faroe Island Salmon  
with Simply Sautéed Greens,  
Cumin-Roasted Carrot Puree,  
Horseradish Crème Fraiche 29.00

Broccoli Rabe with Lemon, Anchovy  
and Roasted Garlic

Simply Sautéed Greens in Olive oil  
with Grey Sea Salt

Roasted Carrots with Orange Zest, Sumac  
and Thyme

## A SELECTION OF SIDE DISHES

12.00

KATY SPARKS, EXECUTIVE CHEF

Creamy white Grits

New Potatoes with Garlic, Black Pepper  
and Tarragon

Creamed Chards with Pickled Golden Raisins  
Patatas Bravas with Aioli