



Snacks

MONTAUK PEARL OYSTERS

toasted curry, sudachi & salmon caviar

ORGANIC CHICKEN LIVER MOUSSE

spiced dried cherry & marcona almond

FRESH CHIC PEA FALAFEL

tahini, hummus & olives

Our Partners

Bread

Grand Daisy Bakery, Tribeca, NYC

Markets & Specialty Purveyors

Asia Market Grocery, Chinatown, NYC

Buona Italia, Chelsea Market, NYC

Gustiamo Italian Foods, Bronx, NY

Hong Kong Market Chinatown, NYC

Kalustyan's Fine Specialty Foods, NYC

Sunrise Market Japantown, NYC

Meat & Poultry

Bo Bo "Buddhist Style" Poultry Farm, Hudson Valley, NY

Ottomanelli & Son's Meat Market, West Village, NYC

Paisanos Butcher Shop, Brooklyn, NY

Fish & Shellfish

Blue Island Seafood, South Shore, Long Island

Gosman's Fish Market, Montauk, Long Island

Lobster Place, Chelsea Market, NYC

Sona Seafood, New Jersey Shore

Viking Village Fishing Fleet, Barnegat Light, New Jersey

Vegetables

Blue Moon Acres, Buckingham, Penn

Koppertcrest Farms, North Fork, Long Island

Paisley Organic Farm & Greenhouse, Hudson Valley, NY

Satur Farms, North Fork, Long Island

Upstate Farms, Hudson Valley, NY

Small Plates for the Table

LA QUERCIA FARM SPECK AMERICANO

aged parmigiano, apple, lemon & sesame

CREAMY HANDMADE BURRATA

fenugreek, meyer lemon & cucumber

PRIME SIRLOIN BEEF TARTAR

quail egg, coriander & urfa pepper

CHALK POINT KITCHEN CHOWDER

local clams & market vegetables

MAINE UNI CRUDO

salsa verde, sea salt & lime

LONG ISLAND SQUID "ALA PLANCHA"

smoky nam pla sauce & scallion

SPICY VIETNAMESE GRASS FED BEEF SALAD

roasted peanuts & sriracha dressing

GARDEN BEET ROOT SALAD

hudson valley blue cheese, pistachio & organic buttermilk-dill

Fish & Shellfish Plates

RHODE ISLAND MUSSELS

kim chi & house smoked bacon

ICELANDIC ARCTIC CHAR

white miso & ruby red grapefruit

DAYBOAT CHATHAM CODFISH

"livornese" style tomatoes & fresh uni

CRISPY BONELESS RAINBOW TROUT FOR 2

celery root slaw, pickled vegetables & market greens

MAINE LOBSTER

lobster veloute, roasted fennel & fresh herbs

Meat & Poultry Plates

THICK CUT BERKSHIRE PORK CHOP

pickled B&G peppers, fingerlings & rosemary

"COTE DE BOEUF" AGED GRASS-FED RIB STEAK FOR 2

english worcestershire & rutabaga gratin

NEW YORK STATE GRASS-FED LAMB LOIN CHOPS

doppio tomato & satur farm black kale

HUDSON VALLEY PAN-CHICKEN

house gravy, chinese greens & whipped potatoes

Vegetables to Share

CHINATOWN STYLE GREENS

oyster sauce & crispy garlic

BUTTER WHIPPED POTATOES

warm cast iron cocotte

ROASTED HEIRLOOM CARROTS

feta, black truffle lemon

RUTABAGA GRATIN

greyure mornay & parsley