

TOSHAREÀPARTAGERPARACOMPARTIRPARTEKATUCONDIVIDERE
COMPARTILHARPERCOMPARTIROMTEDEELBITIKUGAWA

RAW BAR

OYSTERS	mp
CLAMS	mp
LOBSTER	mp
HEAD-ON PRAWNS	mp
CRAB CLAWS	mp

CHARCUTERIE

SPICY LAMB SAUSAGE	11
RED WINE-CURED BRESAOLA	12
SMOKED TROUT RILLETTE	14
PIGS HEAD TERRINE	15
ARTISANAL & IMPORTED SLICED CURED MEATS	16

CHEESE

CHOOSE 1: \$6; CHOOSE 3: \$17; CHOOSE 5: \$28

CHAMPLAIN VAL. TRIPLE CREME soft & buttery-cow-VT
FIVE SPOKE TUMBLEWEED hard-raw cow-PA
CHAOURCE soft- cow-France
CASTELMAGNO firm & crumbly- raw cow-Italy
AZUL PENACORADA mountain blue- Spain
ABBAYE DE BELLOC semi firm-sheep-France
IDIZABAL firm- smoky- sheep-Spain
FLEUR DU MAQUIS semi-soft-sheep-France
WESTFIELD BLUE CAPRI soft & chalky- goat-MA
FORMAGGIO AL TARTUFO BERTAGNI semi hard-Italy
AMARELO DE BEIRA semi-soft-raw sheep/ goat-Portugal
QUADRELLO DI BUFULA soft-water buffalo-Italy

BAR & SIDES

BRAISED RABBIT SANDWICH	7
pickled fennel, olive marmalade, housemade potato roll	
STEAK TARTARE	8
deviled eggs, dijon aioli	
MIXED OLIVES	6
PICKLED SEASONAL VEGETABLES	7
SIDE SALAD	5
CRISPY POTATO WEDGES	7
CHARRED MARKET GREENS	7
SPICY ROASTED CAULIFLOWER	8

SHARE PLATES

MILK BRAISED HERITAGE PORK BELLY	16
apples, frisée, rye french toast, peppered maple anglaise	
GRILLED TRUMPET MUSHROOMS	15
watercress, piave vecchio, black truffle, crispy polenta croutons	
CHARRED OCTOPUS	17
baby artichokes, olives, meyer lemons, oregano salsa verde	
FRESH RHODE ISLAND CALAMARI	18
chorizo, white beans, spicy tomato aioli	
ROASTED BONE MARROW	16
whole grain mustard-herb crust, garlic toast	
BUTTER-POACHED HALF LOBSTER	29
mascarpone mezza luna, tarragon, roasted butternut squash	



CLARKSON

CHEF REBECCA WEITZMAN

STARTERS

SOUP OF THE DAY	8
BURRATA	14
crispy eggplant, persimmon mostarda, basil	
SHAVED RAW BRUSSELS SPROUTS	13
speck, pecorino, pine nuts, parsley, lemon	
ROASTED RED BEETS	12
cucumbers, mache, spicy chickpeas, feta-yogurt dressing	
MARKET LETTUCES	12
torn herbs, goats milk blue cheese, vinaigrette	
SWEETBREADS & OYSTERS	19
spinach, pastis, herbed bread crumbs	

MAINS

WHOLE GRILLED EDENBROOK TROUT	26
marinated baby vegetables, roasted fingerling potatoes	
GRILLED NY STRIP	30
crispy potato wedges, arugula salad, rosemary béarnaise	
SEARED DIVER SCALLOPS	28
spiced sweet potatoes, pomegranate, foie gras vinaigrette	
BRAISED BEEF SHORTRIBS	27
caraway spaetzle, baby carrots, brussels sprouts leaves, horseradish	
SUCKLING PIG PORCHETTA	32
charred bitter greens, fontina polenta	
DUCK LEG CONFIT	24
gigante beans, shaved fennel, oven dried tomatoes, orange gremolata	
WHOLE ROASTED POUSSIN	29
roasted radishes, grapes, frisée, bacon-ver jus dressing	

we are proud of our relationships with our
purveyors and local farms as well as our use of
organic ingredients whenever possible

please feel free to ask questions!

DINNER • winter