

FOIE GRAS TORCHON
ember roasted beets,
green strawberry, tarragon
14

DANDELION GREENS
sunflower crusted chevre,
garlic confit, panisse
13

BEEF TARTAR
pickled mustard seeds,
herb cracker, wild arugula
13

**WHITE ASPARAGUS
VELOUTE**
peppercress
8

SWEET PEA PORRIDGE
local grain, morel
mushrooms, whey
11

PARKER HOUSE ROLLS
fresh milled wheat,
honey butter
5

**SQUID INK
CHITARRA**
clams, mussels,
calabrian chili
17

BUCCATINI
pastured chicken confit,
alpine cheese, chili, basil
18

EGG PACCHERI
pork bolognese, ramps
17

GRANO ARSO STRACCI
morels, rosemary,
parmesan chili pangrattato
11

**GREEN GARLIC
LUMACHE**
duck egg, asparagus
fava beans
17

CASERECCE
english peas,
prosciutto, pea shoots
16

GNOCCHI SARDI
kid goat, leek, artichoke
17

**MURRAY GRAY
STRIP LOIN**
silage roasted potatoes,
foie jus
20

**MALLARD
DUCK BREAST**
rhubarb, fennel, honey
20

WOOD FIRED PORGY
peas, bottarga, emmer
18

SKATE WING
cracked rice, spring onion,
anchovy
19

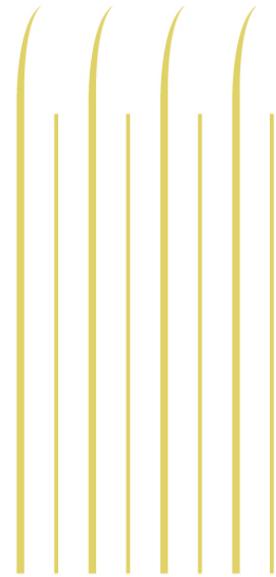
CHEF KEVIN ADEY
Please let us know of allergies.

All pastas are made in house
using organic, semolina flour.

Caretakers of Creation

At faro we are proud to serve meat from Tim Haws' farm; Autumns Harvest. Their pastured, heritage breed animals, go beyond organic and are also certified Animal Welfare Approved. Our grain is sourced from upstate New York, and like our dairy and local vegetables, is organic.

Although faro is new, our relationship with our farmers is not. The farmers are not only suppliers, but friends and allies in our quest to serve the best at faro.



F A R O

EARTH WHEAT FIRE

The simple hearth of the small farm is the true center of our universe

-Masanobu Fukuoka