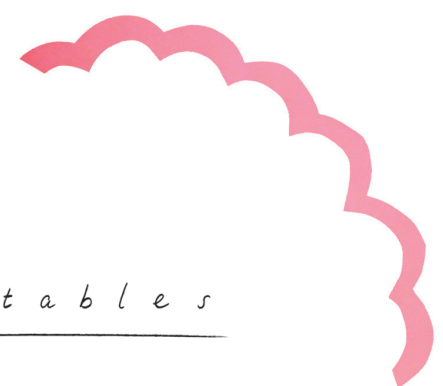


s a u v a g e



r a w b a r

Daily Oysters MP

Jonah Crab crab brown butter 14/28

Sea Urchin rhubarb, radish 12

Red Carabinero Prawns 8

a p p e t i z e r s

Bread and Butter house sourdough,
yogurt butter 4

Spring Lettuce Soup green garlic
croquette, uni 8

Leek Terrine clams, pink peppercorn 13

Fluke Crudo whey, pique, coriander 13

Ricotta Dumplings spring onion,
barley consommé 15

Crispy Misto land, sea, herbs 14

Malakof alpha toman, pickles 7

v e g e t a b l e s

Sauvage Salad verjus vinaigrette 11

Field Lettuces silverdollar mushrooms,
flagship cheese 13

Petit Farce spring onion, tomato,
artichoke, mushroom 9

Carrot Carpaccio buckwheat,
carrot top gremolata 9

Spring Crudité driftless fresh cheese 16

Sunchokes green garlic, chickweed,
nduja vinaigrette 9

Spring Peas sweet onion, favas 11

Grilled Asparagus cured egg, mimosa 12

e n t r é e s

Pike mountain vegetables, sour beer
sabayon 21

Hake kombu, shellfish 22

Lobster crushed potatoes, blood sauce 28

Vegetable Pot vin jaun, herbes de sauvage 19

Plymouth Rock Pot au Feu chicken skin
schmaltz toast 24

Smoked Squab sour turnips, offal pie 26

Strip Steak certified angus beef, potatoe
dauphine, romaine 25

Squid Ink Garganelli sepia ragu 16/25

Old Spot Pork Porterhouse bok choy,
rhubarb 31

f o r t w o

Fresh Crotin Cheese o med olive oil,
rhubarb mustardo 15

Stuffed Artic Char absinthe
mignonette, beef fat potatoe 55

Pig Head Confit yellow eyed peas,
stone fruits 45

Day Age Tomahawk whole charred
onion, wood mushrooms 150

