

FOR THE TABLE

Pull Apart Pork Sticky Buns

6 pcs of sweet dough with pork confit and brown sugar spice glaze 9.00

House Made Petite Hot Dogs ~ 3pc

3 pcs with traditional accompaniments,
house made chips
11.50, add a dog 2.50 ea

Tuna Sliders ~ 3pc

spicy tuna tartare, sesame-seed buns,
white miso aioli, cucumber-cilantro slaw
12.00, add a slider 2.75 ea

Banh Mini – 3pc

roasted pork belly, cucumber jalapeño relish,
pickled carrot & radish, hoisin sauce
12.00, add a mini 2.75 ea

Untraditional Topped Flat Breads

Philly Style

slow roasted pork, broccoli rabe pesto,
pecorino, sesame seed
11.00

Chicken & Mushroom

chicken confit, truffle white bean puree,
mushrooms, onion conserve, pecorino 11.00

Nutty Goat (V)

savory walnut butter, goat gouda cheese,
arugula, toasted shallots 11.00

Beginnings

Beet Tartare (V) (G)

shaved goat cheese, mustard & pickled pistachio relish, beet reduction 12.00

Chilled Spring Garlic & Asparagus Soup (G)

salted radishes, house made lamb chorizo, sorrel 12.00

Asparagus Gratin (V)

pickled white asparagus, parmesan crumbs, radish, mornay sauce 11.00

Warm Spinach Salad

mustard-thyme dressing, onion rings, bacon, wild mushrooms, feta 10.50

Sarah's Salad (V)

field greens, sunflower seeds, berries, mascarpone, sherry-soy vinaigrette 10.00

Mushroom & Onion Tart

gin bacon, bleu cheese, frisee, botanical vinaigrette, herb oil 11.00

Crispy Oysters

citrus, shelling beans, arugula, saffron sauce 12.00

House made Kielbasa (G)

roasted oyster mushrooms, radishes, arugula, mustard caviar 12.00

AQUA

Pistachio Crusted Salmon (G)

stewed french lentils, VA ham, spice crème fraiche, crispy parsnips
26.00

Halibut Gin & Tonic (G)

local strawberries, cucumbers, pickled shallots, candied orange, tonic air
29.00

Paella (G)

shrimp, clams, calamari, english peas, charred rice “pudding,” saffron sauce
28.00

Pan Roasted Rock Fish (G)

fava beans, roasted pearl onions, carrot curry sauce, toasted ham broth
28.00

TERRA

Seared Duck Breast

roasted turnips, kumquat jam, duck confit agnolotti, sage jus
29.00

Roasted Garlic Gnocchi (V)

roasted brussel sprouts, pine nuts, brown butter, marjoram
22.00

Roasted Pork Loin (G)

ramp salsa verde, roasted mushrooms, house made lardo
26.00

Kobe Steak “Ravioli”

cippolini onions, spinach, chestnut pasta, roasted bone marrow jus
34.00

Veal loin (G)

chick pea mofongo, radish, cucumber, herb oil, veal braise
30.00

Roast Chicken Breast

sautéed leeks, maitake mushrooms, celery root puree, truffle jus
24.00

Chef/Proprietor, Peter Smith
Chef de Cuisine, Andrew Markert

(V) indicates vegetarian items (G) indicates gluten - free items
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness

