

SMALL PLATES & SHARES

CRISPY BRUSSEL SPROUTS 11
YUZU PONZU, MESQUITE CHILE

ROASTED WILD MUSHROOMS 11
CHIVES, BEURRE NOISETTE

MUSSELS 16
LEMON THYME, CAFÉ DE PARIS BUTTER,
DRY-HOPPED CIDER, TOAST

BLISTERED SHISHITO PEPPERS 10
HARISSA AIOLI, FLAKE SALT

GRILLED ASPARAGUS 10
BLACK GARLIC HOLLANDAISE

ROSEMARY SALT & VINEGAR FRIES 9
MAPLE AIOLI

HOUSE MADE FLATBREADS 17

#1 SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, LOCAL ITALIAN SAUSAGE, PIQUILLO PEPPER, BASIL

#2 ROASTED GARLIC OIL, LOCAL RICOTTA, MARINATED ARTICHOKE, SUN-DRIED TOMATO, ARUGULA, BALSAMIC REDUCTION

RAW BAR

OYSTERS
½ DOZEN- 18 / FULL DOZEN- 32

ALASKAN KING CRAB LEGS
½ LB- 25.00 / FULL POUND- 42.00

CHEF'S PLATTER
SMALL 70.00 LARGE 125.00

WILD FLORIDIAN SHRIMP COCKTAIL
½ DOZEN- 21 / FULL DOZEN- 36

MAINE LITTLENECK CLAMS
½ DOZEN- 14 / FULL DOZEN- 25

CHEESE & CHARCUTERIE- 6.00 EACH

BEEHIVE XO (HOLLAND)
FIRM, PASTEURIZED COW'S MILK, AGED 26 MONTHS

BOUCHER BLUE (VERMONT)
SEMI-FIRM, UNPASTEURIZED COW'S MILK, AGED 3 MONTHS

GRAFTON CLOTHBOUND CHEDDAR (VERMONT)
FIRM, UNPASTEURIZED COW'S MILK, AGED 8 MONTHS

BARNFIRST BRIEBA, (VERMONT)
SOFT, PASTEURIZED GOAT'S MILK, AGED 6 WEEKS

MANCHEGO RESERVE (SPAIN)
FIRM, PASTEURIZED SHEEP'S MILK, AGED 1+YEAR

CHAMPLAIN VALLEY TRIPLE CREAM (VERMONT)
SOFT, PASTEURIZED COW'S MILK, AGED 10 DAYS

SERRANO HAM
IMPORTED FROM SPAIN

COUNTRY PATE
PORK, RABBIT, CHERRY

BEEF BRESAOLA
AIR-DRIED, AGED 3 MONTHS



APPETIZERS

SPANISH TOMATO BISQUE 12

CRISPY MANCHEGO, MARCONA ALMOND, BASIL

ORGANIC KALE CAESAR 14

CORTLAND APPLE, GREMOLATA CRUMBLE

ALASKAN KING CRAB 22

STEAMED ASPARAGUS, ALEPPO LIME BUERRE BLANC

AGED GOUDA TART 16

FIG PRESERVE, ONION, SMOKED PINE NUTS, HERB SALAD

BLUEFIN TUNA NIÇOISE 18

FINGERLINGS, EGG, HARICOT VERT, PIQUILLO PEPPER

FRIED SHALLOTS, OLIVES, ESPELETTE VINEGAR

21 HOUR KOROBUA PORK BELLY 17

TAMARIND BBQ, ROOT VEGETABLE SLAW, CHICHARRON

ENTREES

PAPARDELLE BOLOGNESE 16 / 29

PRIME BEEF BLEND, PORK & VEAL RAGOUT,

RICOTTA, BASIL OIL, PARMESAN

CANADIAN WILD BOAR RISOTTO 18 / 32

WINTER SQUASH, DRIED CRANBERRY, BRIE, SWISS CHARD

NEW BEDFORD SEA SCALLOPS 35

CRISPY POLENTA, TRUFFLE MAPLE MUSTARD,

'NDUJA, CHANTERELLE, ARUGULA

GRECIAN BRANZINO 38

PURPLE FINGERLINGS, ROASTED TOMATO, MUSSELS,

FENNEL, CURRIED VERMOUTH BUTTER

PHEASANT STATLER 32

CHESTNUT SPOONBREAD, HARICOT VERT,

CARROTS, CIPPOLINI, SAGE VELOUTE

CREEKSTONE RANCH FILET MIGNON 41

CRÈME FRAICHE POTATO, WINTER VEGETABLES,

HOUSE STEAK SAUCE, BOUCHER BLUE CHEESE

VEGETARIAN DISHES MAY BE PREPARED UPON REQUEST UTILIZING THE FRESHEST INGREDIENTS FROM OUR PURVEYORS

Consuming raw or undercooked meat, fish or shellfish may increase risk of food borne illness, especially if you have certain medical condition.