DINNER

CRUNCHY LETTUCES
shaved vegetable crudité,
three peppercorn dressing, parmesan,
sourdough crouton
12 | 20

BIBB & BLUE
chicories, bibb, spiced pecan, tart cherry,
farmhouse blue, rhubarb vinaigrette
14 | 21

BURRATA
artichoke caponata, pine nut,
aged cider balsamic, grilled bread
16 | 28

OYSTERS ON THE HALF SHELL
chef's selection,
traditional accoutrements
18 | 36

SHELLFISH PLATTER
maine lobster, shrimp, oysters on the half shell, king crab legs,
white balsamic mignonette, lemon, tabasco
60 | 120

MEZZE MANICHE BOLOGNESE
veal, pork, white soffritto, pecorino romano
18 | 34

SPRING TAGLIATELLE
asparagus veloute, green garlic, farm egg yolk
22

CONFIT PORK BELLY
braggadocio rice, green plum aigre doux, tasso ham, preserved kumquat vinaigrette
30 | 50

PAN ROASTED FLUKE
asparagus veloute, tagliatelle, sweet pea, pickled garlic
38

GRILLED COBIA LOIN
chili yogurt marinade, yellow lentils, spring kachumber, coriander raita
32 | 60

GUNTHORP FARMS BRICK CHICKEN
sweet peppers, new potato, garlic conserva, perserved lemon
42 | 80

ANGUS PRIME NEW YORK STRIP
anticuchera sauce, white asparagus, grilled potato, charred spring onion
60 | 120

SIDES

CRISPY POTATO
spring onion ranch
15

ROASTED MUSHROOMS
maitre d'hotel butter
17

CHILLED SPRING PEAS
nduja vinaigrette, preserved citrus
15

CELERY ROOT PAVE
white cheddar, black truffle,
mache
16

CHARCUTERIE

selection of artisanal cured and dried meats, house-made preserves, grilled bread

CHEF'S SELECTION OF 3
house-made, salumi, whole muscle cut
22

CHEF'S SELECTION OF 5
house-made, 2 salumi, whole muscle cuts
32

COMPOSED CHEESE
seasonally inspired chef preparation
16

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF: CHRISTIAN RAGANO
CHEF DE CUISINE: KEITH POTTER