

SUMMER 2017

SMALL PLATES

SHAREABLE

LARGE PLATES

CHARCUTERIE

prosciutto
coppa picante
wild boar salami
salame toscano
mortadella

Small Plate - 19

Large Plate - 32

CHEESE

mad river blue
mont. st. francis
krystal cave cheddar
four fat fowl st. stephen
thomasville tomme

Small Plate - 19

Large Plate - 32

Marinated Mushrooms
sesame, tatsoi, crispy sweet potatoes
11

Artichoke Salad
bibb lettuce, honey lemon vinaigrette
10

Grilled Romaine
feta dressing, gremolata, jardinière
11

Tiny Tomatoes
stacciatella, white balsamic, sea salt
11

Gnudi
pea pesto, goat's milk, truffle vinaigrette
11

Chickpea Salad
fennel, carrot, oregano, scallion
11

Lobster Roll
vanilla citrus, herbed butter, garlic aioli
MP

Charred Octopus
chickpea, fennel, carrot, oregano
18

Grilled Calamari
salsa verde, soffrito, peppers
13

Mussels
Benton's bacon, BK lager, mushrooms
16

Polenta
chef's preparation
14

Dry Aged Burger
pickles, fries, soft bun
16

Blackened Ribeye
red wine onions, roasted garlic, chimichurri
38

Slow Cooked Pig
cherry demi, potato, cippolini mostarda
26

Faroe Island Salmon
green goddess sauce, edamame, chanterelle
29

Brick Chicken
broccolini, fingerling potatoes, capers
26

Angel Hair & Clams
littlenecks, anchovy, garlic, chili, tomato
25

WOOD-FIRED PIZZA

Margherita
confit baby tomato, basil, mozzarella, evoo
12

Ricotta
fior di latte, basil, garlic,
pickled peppers, honey
12

Mushroom
fontina, fromage blanc, truffles
14

**LET THE KITCHEN
DECIDE**
5 Courses

Per person - 65

Beverage pairing - 35

Participation is required by entire table

any food allergies let us know!
18% gratuity for parties 8 or more

round of beers for the kitchen - 18