

# SPRING 2017

## SMALL PLATES

**Marinated Mushrooms**  
sesame, tatsoi, crispy sweet potatoes  
11

**Artichoke Salad**  
bibb lettuce, honey lemon vinaigrette  
10

**Grilled Romaine**  
feta dressing, gremolata, jardiniere  
11

**Sweet Pea Toast**  
ricotta, truffle honey, watermelon radish  
11

**Poached Egg**  
bacon, ricotta, sea salt, lemon  
11

**Fennel Cracker**  
white bean, cucumber, tomato, olives  
9

**Chickpea Salad**  
fennel, carrot, oregano, scallion  
11

## SHAREABLE

**Seared Tuna**  
cucumber, yuzu, spicy aioli  
21

**Charred Octopus**  
chickpea, fennel, carrot, oregano  
18

**Warm Mozzarella**  
sea salt, olive oil, herbs  
16

**Little Neck Clams**  
shrimp broth, sausage  
18

**Polenta**  
chef's preparation  
14

## LARGE PLATES

**Swordfish**  
orzo, lemon, olives, tomato  
28

**Dry Aged Burger**  
pickles, fries, soft bun  
16

**Blackened Ribeye**  
red wine onions, roasted garlic, chimichurri  
38

**Slow Cooked Pig**  
peach, tatsoi, shitake  
26

**Faroe Island Salmon**  
sweet pea, bok choy, miso  
29

**Half Roasted Chicken**  
peach, tomato, basil, bread  
29

**Herbed Fettuccine**  
artichoke, asparagus, crab  
16/29

## 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

## 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

## 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