

soups and salads

tomato bisque \$10
brown butter croutons, shaved parmesan cheese

beet salad \$14
marinated red and golden beets, herb whipped goat cheese, pickled apples, candied pistachio, bitter greens, Serrano ham, lemon-honey vinaigrette

appetizers

Brussels sprouts \$15
house-cured pork belly, mushroom, tomato, shallot, garlic, parmesan cheese

mushroom toast \$11
beech, oyster, and porcini mushroom, red onion, heavy cream

grilled shrimp \$16
crispy polenta, caper, red onion, sundried tomato

grilled octopus \$16
fingerling potatoes, house-cured pork belly, salsa verde

meat and cheese plate \$12
Serrano ham and Cabot clothbound cheddar served with house-made baguette

raw

oysters: ask your server for our daily varieties, \$3/oyster
served with mignonette, lemon

entrees

roasted chicken \$25
half roasted chicken, grilled corn with herb butter, roasted fingerling potatoes, chicken jus

striped bass \$32
12oz. filet, creamed rainbow swiss chard, sweet potato, bacon, brown butter crumble

12oz. New York Strip \$36
12oz. steak, mashed potatoes, green beans, caramelized onions, beef jus

8oz. ham-brined pork chop \$26
8oz. pork chop, red wine braised lentils, oyster mushrooms, caramelized pearl onions, kale & arugula, pork jus

mushroom and pea risotto \$21
grilled portobello mushrooms, porcini mushroom, sugar snap peas, parmesan cheese

desserts

crème brûlée \$8
vanilla custard, caramelized brown sugar

flourless brownies \$8
powdered sugar

water ice \$8
choice of lemon, lime, and mango
make it boozy, add a shot \$5

twenty percent gratuity added to parties five or more