

## APPETIZERS

**Crispy Brussels Sprout Tacos** G/N/V 14

WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA  
GRILLED CORN TORTILLA

**PEI Mussels\*** G/N 12

BRAISED FENNEL, WHITE WINE, GARLIC, CHIVE BUTTER

**Bibb Lettuce Salad** G/V 12

TOASTED ALMONDS, PEAR, FARMER'S CHEESE, SHERRY VINAIGRETTE

**Charcuterie Board\*** N 18

PATÉ DE CAMPAGNE, SHAVED JAMBON DE BAYONNE, TURKEY RILLETTE  
GRAIN MUSTARD, CORNICHON, SLICED PEAR, BRIOCHE TOAST

**Lamb Meatballs\*** 14

SWEET AND SOUR POMEGRANATE, WALNUTS, FETA

**Jonah Crab Toast\*** N 15

WHIPPED AVOCADO, BRIOCHE, CHIFFONADE ROMAINE, PARSLEY OIL

## ENTREES

**Fish of the Day\*** MKT

ASK YOUR SERVER FOR TODAY'S PREPARATION

**Beef Tenderloin\*** G/N 36

POTATO PUREÉ, CLASSIC RED WINE DEMI-GLACE, GRILLED SHIITAKES

**Grilled Chicken Breast\*** G/N 25

RED WINE BRAISED CABBAGE, ROASTED CIPPOLINI, CRISPY BACON

**Hand-rolled Pappardelle** N 25

CONFIT DUCK AND MUSHROOM RAGU, MARSALA, PARMESAN

**Crispy Whitefish Cake\*** N 24

PARSNIP PUREE, FRISEE, CARA CARA ORANGE, BERGAMOT VINAIGRETTE

**Grilled Venison\*** G/N 28

MASHED RUTABAGA, TWICE COOKED SWEET POTATO, RED WINE-CRANBERRY COMPOTE

## DESSERTS

**Chocolate Almond Mousse Torte** G 10

CRÈME DIPLOMAT, CHERRIES

**Marsala Apples in Mascarpone Cream** N/V 10

CRANBERRY COMPOTE, GENOISE

**Rustic Apple Tart** N/V 10

VANILLA BEAN ICE CREAM

**Five Classic Cookies** V 10

CHOCOLATE-DIPPED BLONDIE, PIROUETTE, FROSTED LEMON

CHOCOLATE PEANUT BUTTER SANDWICH, RASPBERRY PEACH LINZER

**Basket of Popovers** V/N

HOUSE-MADE JAM, BUTTER

(WHILE THEY LAST)

10

## VEGETARIAN SMALL PLATES

**Venetian Cauliflower** D/G/V

CINNAMON, FENNEL, CORIANDER

GOLDEN RAISINS, ALMONDS

PARSLEY

13

**Sweet Potato Croquettes**

V/N

SPICY MAPLE SYRUP

PIMENTO D'ESPELETTE

9

**Crispy Brussels Sprouts**

G/N/V

HARISSA AIOLI, ESPELETTE CHIVES

13

**White Bean Soup**

CRISPY SAGE, SHERRY GASTRIQUE

G/N/V

9

**Beets** G/N/V

TAHINI YOGURT, ZAAATAR, OLIVE OIL

11

Dietary restrictions key: V- vegetarian, G- gluten free, D- dairy free, N- nut free. For cross-contamination information please see your server.

\*Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 1.3.18