

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*