

APPETIZERS

Street Corn Tacos G/N/V	13
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLAS, HOUSE-MADE HOT SAUCE AIOLI	
Crab and Avocado Salad* D/G/N	16
SPICY MAYO, RADISH PEA SHOOT SALAD, CHIVE, ESPELETTE	
Black Mission Fig Salad G/V	10
LOCAL GREENS, VT GOAT CHEESE, TOASTED ALMONDS, CABERNET VINAIGRETTE	
Summer Gazpacho D/G/N/V	7
SHERRY VINEGAR, BASIL, CILANTRO, EVOO, CHIVES	
Maplebrook Burrata G/N/V	15
HEIRLOOM TOMATO, BASIL, LEMON OIL, AGED BALSAMIC	

ENTREES

Fish of the Day*	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
Grilled Native Swordfish* D/N	27
MISO-TAHINI SOBA NOODLES, SWEET CABBAGE, CARROT, RADISH, SESAME	
Grilled Ribeye Steak* G	36
ROMESCO, CHARRED AVOCADO, GRILLED CORN, COTIJA, ESPELETTE	
Roasted Half Chicken* D/G/N	25
NEW POTATOES, NATIVE CARROTS, MADEIRA JUS	
Hand Made Pappardelle N/V	25
SWEET CORN, CHERRY TOMATOES, BASIL, CRISPY CHANTERELLES, PARMESAN ADD SHAVED SUMMER TRUFFLE +6	
Lobster Salad BLT* N	27
HOUSE-MADE ROSEMARY MILK ROLL, HAND-CUT FRIES OR PETITE GREEN SALAD	

DESSERTS

Frozen Dacquoise V/G	10
HAZELNUT MERINGUE, ESPRESSO PARFAIT, GANACHE	
Blueberry Blackberry Cobbler V/N	10
BASIL BERGAMOT ICE CREAM, CORN MEAL BISCUIT TOPPING	

Vanilla Bean Crème Brûlée V/G/N	10
FRESH BERRIES	

Basket of Popovers V/N
HOUSE-MADE JAM (AVAILABLE WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Cauliflower Tabbouleh
G/V/D
CUCUMBER, TOMATO, MINT PARSLEY, CURRANTS, WALNUTS CITRUS-CHILI VINAIGRETTE
13

Blistered Shishito Peppers
D/G/N/V
TOGARASHI, SESAME, CHIVES
10

Drumlin Farm Beets
G/V
BASIL WALNUT PESTO FRENCH FETA, ZA'ATAR, EVOO
10

Charred Summer Beans
G/V
HARISSA YOGURT, HAZELNUTS RAS EL HANOUT
10

Dietary restrictions key: V—vegetarian, G—gluten free, D—dairy free, N—nut free. 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. Printed 9.4.19