



## STARTERS

### Oysters 3.50 each

Chef's daily selections, traditional accoutrements

### Peruvian Scallops 5 each

coconut vinaigrette, masago, pickled Thai chili

### Cherrystone Clams 4 each

lemon, olives, evoo, citrus zest

### Yellowtail Crudo 15

capers, shallot, red chili flake

### King Salmon Crudo 19

buttermilk vinaigrette, cherry tomatoes, fennel pollen

### Bread & Butter 9

parker house rolls, calabrian chili butter, pork butter, house pickles

### Cacio e Pepe Arancini 14

tomato vinaigrette, pesto, black truffle

### Roasted Brassicas 15

couscous, greek yogurt, fine herbs

### Steak Tartare 21

prime filet, crushed tomatoes, parmesan emulsion

### Crispy Pork Belly 24

apple soubise, farro, crispy herbs, saba

## SALADS

### Burrata 18

sundried tomatoes, jimmy nardello peppers

### Iceberg Wedge 17

blue cheese, heirloom tomato, thick cut bacon, everything spice

### Farro Salad 15

butternut squash, cavalo nero, pomegranate, aged goat cheese

### Shrimp & Melon 18

heirloom melon, serrano chili, cucumber, fresh mint, creme fraiche vinaigrette, crispy quinoa

## LAND & SEA

### Pork Shoulder 39

shelling beans, piperade, fennel, roasted apples & pears

### Duck Leg Confit 26

truffled lentils, duck and fig glacé

### Agnolotti 24

rabbit, mistake mushrooms, fall squash

### King Salmon 34

pumpkin, roasted grapes, sauce verte

### Jumbo Lump Crab Cake 28

shallots, fine herb, Louie sauce, house pickles

### Dayboat Scallops 44

salsify, pearl onions, long beach mushrooms