

COLD SMALL PLATES

<i>chicken liver</i> pâté with salted cantaloupe jam and focaccia.....	15
<i>chilled, marinated</i> clams , green apple, cilantro,	18
<i>marinated</i> mussels on grilled bread, 'calico' beans.....	17
caviar and potato chips, gravlax, an assortment of salads.....	48
<i>crisp</i> greens with a zippy vinaigrette, aged goat cheese	13
grapefruit and radishes, labne, hazelnut, tarragon vinaigrette	14
<i>poached</i> leeks , crunchy carrots, parmesan, buttermilk, dill.....	12
<i>raw</i> bluefin tuna , citrus and lots of olive oil.....	19
<i>beef</i> tartare with tonnato tartar sauce and sourdough.....	18

WARM SMALL PLATES

<i>fried</i> shrimp , cocktail sauces	18
<i>acorn</i> squash , blueberry bbq sauce.....	12
<i>charred</i> broccoli , herbs, lime, za'atar.....	14
<i>buttered</i> Charleston Gold rice , kraut, oxtail sugo	16
dumplings , ricotta, stewing hen broth.....	18

MAIN PLATES

mafaldine pasta, pork and duck ragu	32
<i>roast</i> chicken with jus, tomato and lemon vierge sauce.....	29
<i>vegetable</i> lasagna , with crispy ends, sugo finto	26
ribeye of local beef, rock shrimp, sauce Américaine	58
<i>seared</i> Ora King salmon , beurre blanc, sorrel	32
<i>local</i> mushrooms , field peas, brodo	24
<i>corned</i> duck breast, creamy parsnip, carrot mustard, jus.....	38
french cheeseburger* , stout beef patty, raclette, butter, pickles, fries.....	20