

STARTERS

SOUP

daily soup selection 6

MIXED GREENS

lady apples, robiola-speck flatbread, black trumpet mushrooms & black garlic vinaigrette 8

BABY MÂCHE SALAD

jerusalem artichokes, concord grape preserves & grapefruit vinaigrette 8

ROASTED BEET SALAD

pistachios, preserved lemon yogurt & cilantro 8

TREVISO SALAD

braised endive, gruyere cheese, breadcrumb, fennel & horseradish vinaigrette 8

NANTUCKET BAY SCALLOP CEVICHE

red onion escabèche, crispy plantain & tangerine agrumato 13

FOIE GRAS TORCHON

beet gelée, kumquats, toasted brioche & mint 16

TALEGGIO CHEESE AGNOLOTTI

black trumpet mushrooms, spinach & truffle cream sauce 12

BRAISED RABBIT

house-made potato gnocchi, shiitake mushroom, leek & shaved parmesan 13

ENTRÉES

PAN-ROASTED BEEF TENDERLOIN

prosciutto-ricotta gnudi, brown beech mushrooms, brussels & sage 33

PAN ROASTED PALMETTO FARMS SQUAB

green lentils, house made guanciale, caramelized salsify & port 32

SEARED DAY BOAT SEA SCALLOPS

rice stuffed piquillo pepper, chorizo hollandaise & green romesco 29

BRAISED BONELESS SHORTRIBS

red wine braised onions, potato mousseline & pickled cauliflower 29

GRILLED NEW ZEALAND LAMB RACK

broccoli, rapini, farro & butternut squash 32

PAN SEARED JOHN DORY

butternut squash purée, spinach, mussels & meyer lemon sauce 25

EIGHT HOUR PORK ROAST

green onion risotto, jaliscan pico de gallo & natural pan sauce 25

ROASTED MAINE FLUKE

kabocha squash, quinoa, eggplant caviar & black olive 27

CAMPO LINDO FARMS CHICKEN BREAST

chestnuts, pierogies, marcona almonds & brandy 23

WHITES BY THE GLASS

Veuve Cliquot 'Yellow Label' Champagne, France 15

Secco Italian Pink Bubbles, Italy 7

Morgan Sauvignon Blanc, California 8

Gran Sasso Pinot Grigio, Italy 8

Leitz Riesling, Germany 8

Palazzone Orvieto Classico, Italy 9

Paul Jaboulet Aine Rosé, Cotes du Rhône, France 9

d'Arenberg 'Stump Jump' Chardonnay, Australia 7

Deovlet Chardonnay, California 13

REDS BY THE GLASS

Gerard Bertrand Pinot Noir, France 8

Ayres Pinot Noir, Oregon 13

Hy-Brid Petite Sirah, California 8

Carinae Malbec, Argentina 8

Don Tiburcio Malbec Blend, Argentina 7

Domaine Lafonde Roc-Epine GSM, France 8

Sierra Cantabria Tinto Rioja, Spain 8

Terra Dipaolo Aglianico, Italy 8

Chapelle St. Theodoric 'Les Sablons' CDP 8

Conn Valley Cabernet Sauvignon, California 10

Cain Concept Cabernet Blend, California 17

***Highly Suggested By The Glass Offerings

Andrea Obero Barbera d'Alba, Italy 11

Francesco Rinaldi Barolo DCG Piedmont, Italy 24

SIDE ITEMS

sautéed garlicky spinach 5

brussels sprouts & pancetta 5

roasted cauliflower 5

house made potato gnocchi 5

sautéed mushrooms & pancetta 5

scallion risotto 5

roasted kabocha squash 5

4 COURSE CHEF'S TASTING MENU 55

5 COURSE CHEF'S TASTING MENU 65

6 COURSE CHEF'S TASTING MENU 75

* WINE PAIRINGS AVAILABLE 30/35/40

MICHAEL SMITH CHEF / OWNER

NANCY SMITH GM/OWNER

JONATHAN NUÑEZ EXECUTIVE SOUS CHEF

MATTHEW MARKEY MANAGER

NOTES: 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.
SPLIT PLATE CHARGE FOR ALL ENTRÉES \$5.00

CONSUMING RAW OR UNDER COOKED MEATS, Poultry, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS