

SMALL PLATES

Parmesan Truffle Fries 16

Yucca fries, truffle oil, Parmesan cheese, garlic aioli

Roasted Bone Marrow Boat 18

Crispy potato, leeks, Collar City chestnut mushrooms, crusty bread

Duck Confit Flatbread 18

Brie cheese, cranberry gastrique, mizuna greens, arugula

Chorizo Shrimp 18

Seared Ecuadorian pinks, house made chorizo, smoked paprika garlic broth, arugula, fresh crusty bread

Cornmeal Dusted Wild Mushrooms 16

Heirloom blue corn meal, beer brined Collar City mushrooms, asiago cream, pickled Fresno peppers

Bacon and Eggs 16

Fresh horseradish deviled eggs, beet caviar, crispy seared pork belly

Fresh Shucked Oysters (six or twelve)

Bloody Mary cocktail sauce, cucumber mignonette, finger limes

Patriot, Barnstable, MA 18 / 32

Kumamoto, Humboldt Bay, CA 24 / 44

Charcuterie Board 24

Prosciutto, Schiacattaco Piccante, Porchetta, Bayley Hazen Blue, Jasper Hill Farm Little Hosmer, Castelvetrano olives, pickled shallots, Peruvian sweet peppers, onion bourbon jam, fresh crusty bread, Marcona almonds

Cheese Board 20

Bayley Hazen Blue, Hudson Valley 12yr Peaks Cheddar, Brie, onion jam, cotton candy grapes, crackers

SOUP & SALAD

House Caesar 14

Roasted garlic Caesar, ice cold romaine, croutons, toasted pine nuts, confit tomatoes and Parmesan

Wedge Salad 14

Crisp iceberg wedge, smokehouse bacon, heirloom tomatoes, Bayley Hazen Blue cheese dressing,

New England Clam Chowder 18

Hog Island Bay little necks, smoked pork belly

Roasted Wild Mushroom Onion Soup 12

Collar City Mushrooms, sherry, Gruyère, crusty crouton

Paul Dimm **Executive Chef**

Josh Herring **Chef**

Jenny Carter **Pastry Chef**

20% gratuity will be charged to parties of 8 or more

LARGE PLATES

Gnocchi 25

Roasted butternut squash, cranberries, pistachio arugula pesto, ricotta salata, pickled fresno chilis

GF

Available, V

Conundrum, White Wine Blend, 2021, CA, 12

Atlantic Halibut 49

Pan seared Halibut, preserved lemon, crispy capers, cauliflower puree, chestnut mushrooms, micro celery greens

Post & Beam, Chardonnay, 2021 Napa Valley, 21

Pastrami Salmon 38

Norwegian Pastrami spiced baked salmon, housemade pak dong, sticky rice, microgreens

Ken Wright Cellars, Pinot Noir, 2021, Willamette Valley, 15

Truffled Scallops 58

Pan roasted scallops, creamy Asiago polenta, shaved white truffle, lobster butter, grilled caulilini

Hillick & Hobbs, Dry Riesling, 2019 Seneca Lake, 19

Duck Cassoulet 42

Traditional French cassoulet, house made Tellouise sausage, duck confit, duck fat roasted Brussels sprouts

Clarendale, Inspired by Haut-Brion, 2018 Saint Emilion, 15

French Roast Chicken 34

Maple brine, herb roasted Bell & Evans bone-in chicken breast, herb jus, sweet potato mash, asparagus

Ken Wright, Pinot Noir, 2021 Willamette Valley 15

Braised Beef Short Rib 49

Angus beef short rib, weisse beer au jus, cipollini onions, root vegetables, Jasper Hill Whitney risotto.

Duckhorn Decoy, Cabernet Sauvignon, 2019 CA, 13

Grilled Venison 52

Grilled Venison, potato pave, heirloom carrots, blueberry vodka demi glace

Belle Glos, Dairyman, Pinot Noir, 2021 CA, 24

USDA Prime New York Strip 75

14oz Omaha Black Angus, demi glace, mashed potatoes, garlic broccolini

Achaval Ferrer, Malbec, 2020, Mendoza, 11

10 or 6oz Greater Omaha Prime Filet 78/48

USDA Prime, roasted heirloom potatoes duck fat roasted brussels, port wine demi

Post & Beam, Cabernet Sauvignon, 2020 Napa, 26

Sauces & Toppings

Marrow butter chestnut mushrooms	12
Truffle Cream	12
Lobster Butter	12
Bayley Hazen Blue, Green Peppercorn Butter	8

Sides

Duck fat Brussels sprouts	8
Truffle Mac and Cheese	12
Roasted Heirloom Fingerling Potatoes	8
Grilled Asparagus	8
Heirloom Carrots	8
Sauteed Garlic Spinach	8