

FALL
2019*To Begin***MUSSELS + CLAMS**

fingerling potatoes, confit carrot, celery root, roasted pearl onion, cured lemon, sea beans, golden frisée 16

CARROTS + RICOTTA

whipped ricotta, cured lemon, fennel, tarragon, crispy farro, vadouvan spice, barrel aged balsamic 11

SMOKED PORK BELLY

sweet potato purée, peach preserves, bourbon poached golden raisins, plantain chips, sorghum 13

SEARED SEA SCALLOPS

black bean purée, braised cranberry beans + black eyed peas, benton's ham, pickled green tomato, okra chips 16

SMOKED SALMON CROQUETTES

shishito peperonata, adobo, chipotle, sweet pepper relish, romesco, pomegranate lacquer 14

BEETS + BLUE

red onion marmalade, garam masala, radicchio, raisin, arugula, mixed quinoa, aged balsamic 13

ROASTED FALL SQUASH

sweet potato, harissa, coconut + tamarind emulsion, confit pearl onion, everything spice crouton 15

BEEF TARTARE

gremolata, radish, caper, pickled shallot, gribiche, sumac, cured lemon, lavash, fresh herbs 15

FOIE GRAS TORCHON

mixed berry preserves, house-made granola, local honey, banana bread, calabrian chile + cherry agrodulce 16

ARTISAN CHEESE + CHARCUTERIE

pickled accompaniments, roasted + candied nuts, assorted olives, house-made jams + chutneys, crostinis + crisps 28

*Salads***BABY LETTUCES**

assorted citrus, honey crisp apple, red grapes, golden raisins, house-made granola, local honey, charred orange vinaigrette 12

CHOPPED

cucumber, kalamata, shishito, radicchio, caulilini, benton's bacon, point reyes blue, asparagus, house-made green goddess 14

KALE + FRISÉE

roasted mushrooms, shaved radish, calabrian chile, sweet potato, crispy farro, pickled shallot, dark soy vinaigrette, radish crisps, sesame dust 13

Entrees

PAN ROASTED CHICKEN

springer mountain farms chicken breast, benton's ham gnocchi, confit potatoes, asparagus tips, pearl onion, celery root, chanterelle mushroom, roasted bone reduction 24

CONFIT SHORT RIB

braised salsify, fingerling potato, baby carrots, cippolini, brussels, refogado, gremolata, demi glace 34

OLIVER BURGER*

whole grain mustard infused welsh cheddar, tomato + apple chutney, benton's ham crisps, boardwalk fries 16
add local farm egg 3

NORWEGIAN STEELHEAD

slow roasted tomatoes, asparagus coins, sea beans, butternut squash, fava bean, lemongrass nage, frisée 28

PETITE FILET*

whipped potatoes, roasted mushrooms, crispy kale, demi glace, pickled mustard seeds 31

LAMB SHANK

mixed fall squash, broccolini, zucchini, confit carrot, baby potato, vadouvan, okra crisps 34

BLACK BASS

adzuki + mung bean, fava, chanterelle, lotus root, broccoli rabe 28

SIDES

- jalapeno + cheddar cast iron corn bread 7
- crispy brussel sprouts with sambal + sorghum 8
- braised mushrooms with shoyu broth + sous vide quail egg 8
- benton's bacon + parmesan gnocchi 9
- house-made kimchi + cucumbers 7

VEAL CHOP

parmesan polenta, rapini, roasted goose berries, chanterelle mushrooms, cherry + chile agrodulce 42

BONE-IN RIBEYE

fingerling potato, blistered shishito, roasted cippolini, foraged mushrooms, cornmeal crusted okra, demi glace 48

CONFIT DUCK LEG

char siu, mixed quinoa, farm egg, daikon, lotus root, boiled peanut, carrot, bok choy, tamarind + cilantro 28

Pastas

All pastas made in-house daily

FETTUCCINE BOLOGNESE

confit beef short rib, san marzano tomatoes, house-made ricotta, basil, oregano, parmesan 26

ROYALE RAMEN

confit pork belly, baby bok choy, house-made kimchi, scallion, soft farm egg, lemongrass shoyu broth 21

CRAB RAVIOLI

blue crab, oven roasted tomatoes, calabrian chiles, cured lemon, fresh herbs, frisée 26

ROASTED FALL VEGETABLE RIGATONI

seasonal squash, fava beans, pearl onion, shishito peperonata, brussel leaves, confit garlic, celery root 24

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*