

WINTER
2020*To Begin***MUSSELS + CLAMS**

caper berries, kalamata olive, shishito pepper, cured lemon, confit garlic, fresh herbs, everything spice toast points 16

CARROTS + RICOTTA

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

SMOKED PORK BELLY

butternut squash, candied root relish, red onion marmalade, mustard vinaigrette 13

SEARED SCALLOPS

house-smoked tasso ham, creamed leeks, caulilini, broccoli rabe, baby shiitake 16

SMOKED SALMON CROQUETTES

shishito peperonata, adobo, chipotle, sweet pepper relish, romesco, tobasco gastrique 14

ROASTED BEETS

point reyes blue cheese, red onion marmalade, bourbon poached raisins, mixed quinoa + farro, sorghum lacquer 13

WINTER VEGETABLES

assorted beets, baby carrots, rapini, jerusalem artichoke, salsify, chestnut purée, arbequina oil 13

PORK DUMPLINGS

daikon + carrot kimchi, miso aioli, soy pudding, cilantro + scallion 13

CONFIT VEAL CHEEKS

yukon gold potato mousseline, benton's bacon braised collard greens, caramelized vidalia, pickled mustard seeds, demi-glace 15

ARTISANAL CHEESE + CHARCUTERIE

pickled accompaniments, roasted + candied nuts, assorted olives, house-made jams + chutneys, crostinis + crisps 29

*Salads***BABY LETTUCES**

citrus supremes, honey crisp apple, red grapes, golden raisins, granola, local honey, charred orange vinaigrette 12

CHOPPED

cucumber, kalamata, pickled shishito, radicchio, caulilini, benton's bacon, point reyes blue, asparagus, green goddess dressing 14

BEANS + PEAS

black eyed pea, mung bean, adzuki bean, pigeon pea, red endive, curly kale, broccolini florets, benton's bacon vinaigrette 13

Entrees

PAN ROASTED CHICKEN

house-smoked tasso ham, basmati rice, sauce piquante, preserved green tomatoes, cornmeal crusted okra, tobasco gastrique 24

CONFIT SHORT RIB

braised salsify, fingerling, baby carrot, pearl onion, 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

PETITE FILET*

whipped potatoes, mixed mushrooms, braised collard greens, brussel crisps, pickled mustard seeds, demi-glace 31

LAMB SHANK

winter squash, broccolini, baby carrot, sweet potato, fingerling, vadouvan, okra crisps 34

SEA BASS

creamed leeks, confit sunchoke, parsnip, chestnut, apricot preserves, red endive 32

BONE-IN RIBEYE

fingerling, blistered shishito, roasted pearl onion, assorted mushrooms, cornmeal crusted okra, demi-glace 48

DUCK CONFIT CASSOULET

mixed braised beans, fingerling, brussel crisps, cured lemon, gremolata, refogado 28

Pastas

All pastas made in-house daily

FETTUCCINE BOLOGNESE

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

ROYALE RAMEN

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

"LASAGNA" RAVIOLI

beef, pork + veal, house-made ricotta, parmesan + mozzarella, san marzano tomatoes, cured lemon, confit garlic, fresh herbs 24

INKY GNOCCHI

squid ink gnocchi, sous vide baby octopus + calamari, arrabbiata sauce, calabrian chiles, sea bean, confit garlic rouille 26

SIDES

- crispy brussel sprouts with sambal + sorghum 8
- benton's bacon braised collard greens 8
- yukon gold potato mousseline 7
- sautéed mushrooms with sesame + soy 9
- roasted beets with garam masala, point Reyes, blue cheese + aged balsamic 7

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