

## Starters

**HALF DOZEN LOCAL OYSTERS — 18**  
pickled blueberries, lemon

**CRISPED BRUSSELS SPROUTS — 9**  
charred lemon, aioli, toasted walnuts

**LOCAL CLAMS & BUCATINI - 17/28**  
guanciale, preserved lemon cream,  
black pepper, cured egg yolks

**PANZANELLA SALAD — 12**  
grilled focaccia, torn mozzarella, panache of seasonal  
vegetables, truffle vinaigrette

**GATHERED GREENS — 14**  
sunflower, goat cheese, peaches,  
vanilla white peach dressing

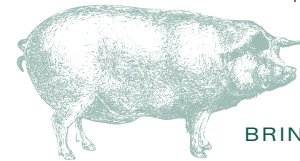
**MARINATED TUNA POKE — 18**  
summer tomato, avocado, chili,  
ginger-sesame dressing



## Mains

**SMOKED HALF CHICKEN — 23**  
miso-rooftop honey, pan sauce  
ricotta gnocchi

**PAN SEARED GULF OF MAINE SCALLOPS — 34**  
native & hominy corn, roast field peppers,  
soy beans, romesco

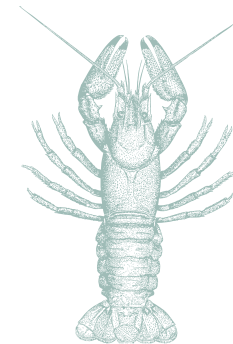


**BRINED BONELESS PORK LOIN CHOP — 24**  
sweet soy sauce  
mushroom fried brown rice, local egg

**SEARED HANGER STEAK — 29**  
soft polenta, local cheddar,  
mushroom Worcestershire

**FAROE ISLAND SALMON — 27**  
caper crème fraîche, pea tendrils

**MAINE LOBSTER PAELLA — 36**  
saffron rice, blistered tomatoes, peas,  
chorizo, lemon aioli



## Vegetables & Sides

**ROASTED SUMMER SQUASHES — 8**  
sambal and pork cracklings

**CREAMED SUMMER CORN — 8**  
lime, cotija cheese

**BLISTERED SHISHITO & FIELD PEPPERS — 8**  
toasted sesame

**SWEET POTATO BRAVAS — 7**  
house mole

**MUSHROOM FRIED BROWN RICE — 8**  
local egg

**SOFT POLENTA — 7**  
local cheddar

**ROASTED POTATOES — 8**  
chili oil, lemon zest

**BUTTERMILK BISCUITS — 5**  
rooftop honey, smoked salt



Please practice social distancing and wear your mask when not seated at your table.

Please advise us if you have any dietary concerns or food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.