

Starters

HALF DOZEN LOCAL OYSTERS — 18
pickled blueberries, lemon

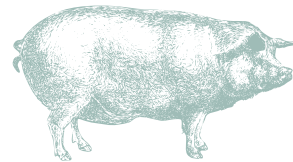
CRISPED BRUSSELS SPROUTS — 9
charred lemon, aioli, toasted walnuts

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

FRISÉE & KALE SALAD — 14
crispy anchovy, 6 minute egg,
torn croutons, dill vinegar, lemon

ARUGULA & CELERY SALAD — 12
buttermilk dressing, shaved blue cheese
smokehouse bacon, bread crumbs

GOAT CHEESE FRITTERS — 13
spiced raisin puree, roasted pear, watercress



Mains

PAN ROASTED HALF CHICKEN — 26
cauliflower, cipollini onions,
gochujang pan sauce, shiso, mint

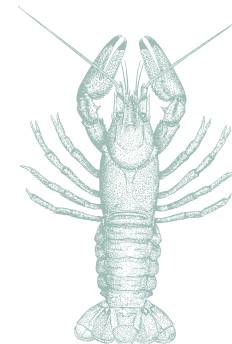
SEARED SEA SCALLOPS — 34
smoked tomato curry
charred cabbage, fermented sausage

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
roasted fall squash, caramelized fennel
berbere spice

MAINE LOBSTER PAELLA — 36
saffron rice, blistered tomatoes, peas,



Vegetables & Sides

ROASTED SQUASH — 8
sambal, crisp fermented sausage

CHARRED CABBAGE — 8
sweet soy, mint, crispy shallots

ROAST CAULIFLOWER — 8
orange beurre monte, pine nuts

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.