

Starters

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

CRAB PASTA — 17/26
campagnele pasta, spring peas,
light cream, shaved smoked scallop

SPRING PANZANELLA SALAD — 15
grilled foccica, torn mozzarella, panache of seasonal
vegetables, truffle vinaigrette

SALT ROASTED BEET SALAD — 14
toasted fennel hummus, whipped feta,
pickled onions, pistachio, crispy chickpeas

CRISPY POLENTA FRIES — 14
braised lamb sugo, cippolini onions, mint, parmesan



Mains

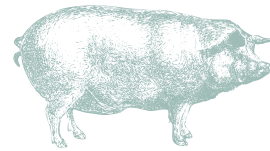
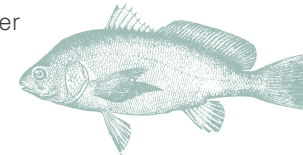
SMOKED HALF CHICKEN — 17
miso-rooftop honey, pan sauce
ricotta gnocchi, brown butter powder

PAN ROAST HALIBUT — 26
spring herb chimichurri, roasted potatoes
chili oil, lemon zest

BRINED & BONE IN PORK CHOP — 19
sweet soy sauce
mushroom fried brown rice, local egg

SEARED HANGER STEAK — 26
soft polenta, local cheddar,
mushroom Worcestershire

FAROE ISLAND SALMON — 25
caper crème friche, pea tendrils



Vegetables & Sides

GLAZED ASPARAGUS — 7
crispy shallots

COFFEE ROAST CARROTS — 7
glazed with beurre monte

SWEET PEAS & ONIONS — 7
smoky bacon

RICOTTA GNOCCHI — 7
brown butter powder

MUSHROOM FRIED BROWN RICE — 7
local egg

SOFT POLENTA — 7
local cheddar

ROASTED POTATOES — 7
chili oil, lemon zest



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.