

**TO SHARE**

<b>Mangalitsa Charcuterie+</b> house pickled vegetables, toasted sourdough	28
<b>Steamed Long Island Mussels+</b> thai curry, coconut milk, lemongrass, toasted sourdough	21
<b>Fig White Pizza</b> black mission figs, caramelized onions, mangalitsa spicy coppa, arugula, truffle oil	19
<b>Wild Mushroom Toast</b> robiola, taleggio, parmesan, watercress	15

**APPETIZERS**

<b>Sauteed Foie Gras</b> roasted cherries, pistachio, toasted brioche	26
<b>Heirloom Tomato+</b> sucrine lettuce, bufala mozzarella, polenta, ceasar dressing	19
<b>Grilled Baby Octopus+</b> chickpea puree, fennel, orange, sundried tomato gremolata	19
<b>Bone Marrow</b> manila clams, lemon-herb crumb, shallot reduction	15

**GARDEN**

<b>Curried Cauliflower "Steak"+</b> cilantro raita, salad, toasted pine nuts, pickled raisins, pears	26
<b>Kennebec Potato Gnocchi</b> artichokes, zucchini, roasted tomatoes, pecorino	26
<b>Butternut Squash Ravioli</b> swiss chard, toasted pumpkin seeds, bacon lardons	24
<b>Grilled Corn &amp; Kale Salad+</b> avocado, cherry tomatoes, pickled jalapeno, buttermilk dressing	24

**OCEAN**

<b>Grilled Arctic Char*</b> marinated cherry tomatoes, confit fennel, crushed potato, gordal olives	36
<b>Blackened Big-Eye Tuna*+</b> sicilian caponata, basil parsley salad, lemon dressing, pickled raisins	36
<b>Butter Poached Maine Lobster</b> corn risotto, lobster bisque, chanterelle mushrooms	42
<b>Grilled Branzino for Two*+</b> market vegetables	62

**SLOW COOKED**

<b>BBQ Beef Ribs+☼</b> chipotle-orange rub, shoestring fries, cucumber salad	36
<b>Crispy Skinned Amish Chicken*</b> chestnut mushrooms, potato gnocchi, parmesan	31
<b>Braised Rabbit Girella Pasta*</b> morelle fricasee, sugar snap, snow peas, carrots, pea shoots	34
<b>Duck Breast Pastrami &amp; Sausage*+</b> cipolline, Spanish torta, espelette, kumquat preserves	37

**WOOD GRILLED**

<b>NY Strip &amp; Tiger Prawn*☼</b> black truffle mac n' cheese, frisee-spinach salad	52
<b>Buttermilk Brined Heritage Pork Duo*+ 40</b> tomatillo, radish, shallots, mint, lemon-chili relish, chimichurri	40
<b>Colorado Lamb Chop*+</b> za'atar spiced ribs, roasted heirloom pepper, red onion, labneh, soft herbs	44

**SIDES**

truffle ricotta gnocchi	15
roasted brussels sprouts with bacon+	13
shishito peppers, mango pico de gallo+	
sauteed zucchini, garlic bread crumbs	

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

☼ We proudly use Certified Angus Beef

+ Gluten free