



DINNER  
winter 2018

## STARTERS

- HAY ROASTED OYSTERS | *sorrel cultured butter, chili paste* ° 18
- RED BEETS | *pistachios, arugula, chili oil, beet greens* 14
- CHICORY SALAD | *roasted squash, apple + almond vinaigrette, parmigiano* 15
- CARAMELIZED ENDIVE + APPLE | *gruyère, thyme, breadcrumbs* 14
- STEAMED PEI MUSSELS | *notch pils, fresno chili, fries* 16
- CRISPY OCTOPUS | *radicchio, meyer lemon, parsley, olive oil* 18
- ROASTED BONE MARROW | *toasted sourdough, fleur de sel* ° 18

## PASTA

- POTATO GNOCCHI | *nantucket bay scallops, calamari, cauliflower butter* ° 23
- ORECCHIETTE GRANO ARSO | *lamb leg sugo, roasted ricotta salata, cipolini onion* 21
- TAGLIATELLE | *duck ragu, parmigiano* 20

## MAINS

- MONKFISH | *winter vegetable ratatouille, seared kale, egg vinaigrette* 27
- ROASTED HALF CHICKEN | *bread salad, brussels, apples, tarragon green goddess* 29
- CASSOULET | *yellow-eyed beans, duck confit, garlic sausage* 27
- CHOUCROUTE GARNIE | *bratwurst, pork belly, red cabbage sauerkraut, fingerlings* 27
- SIRLOIN STEAK TIP | *endive, black olive, bulgur wheat, parsley* ° 29

## SIDES

- CHARRED BROCCOLI | *preserved lemon, chili oil* 9
- MIXED MUSHROOMS | *garlic + thyme butter* 12
- CARROTS + PARSNIPS | *honey, butter, fresno pepper* 9

Bread service from our sibling, Hi Rise Bread Co.



Please notify your server if anyone in your party has a food allergy  
°Consuming raw or undercooked foods increases your risk of food borne illness  
Printed 1/23/2018