



DINNER
spring 2018

STARTERS

- OYSTERS ON THE HALF SHELL | *rhubarb, orange, cucumber, grains of paradise*° 18
- BASS CRUDO | *lobster oil, ligurian olives, torched cherry tomato, lovage*° 18
- GRILLED CUCUMBER SALAD | *fennel, strawberry, pine nut+chèvre purée* 15
- ASPARAGUS + HARICOT VERT | *feta, almonds, preserved lemon+tahini* 18
- ENDIVE + CRAB | *pea greens, yogurt, chervil, radish* 17
- ARTICHOKES + STEAK TARTARE | *parmigiano, lemon, toasted baguette*° 18
- BABY BEETS + POTATOES | *blackberry sauce, hardboiled egg, watercress, tarragon* 17
- FRIED WILD SMELTS | *bagna càuda, grilled lemon* 15
- TRIO OF SAUSAGES | *chorizo+andouille+duck and cherry, peppers+onions, mustard* 18

PASTA

- FARFALLE | *braised rabbit, pancetta, peas, parmigiano* 22
- TAGLIATELLE | *duck ragu, parmigiano* 20
- MEZZALUNA | *triple cream filling, grilled corn, peach, italian sausage* 22

MAINS

- DIVER SCALLOPS + SHRIMP | *bouillabaisse purée, summer squash, rouille*° 32
- STRIPED BASS | *sea beans, hazelnuts, rock shrimp, brown butter, upland cress*° 32
- DUET OF ROHAN DUCK | *farro+blueberries, kale purée, sottocenere al tartufo*° 29
- GRILLED PORK CHOP | *grilled corn+fava succotash, mustard-braised apricots*° 29
- STEAK FRITES | *sirloin steak tip, watercress, shallot butter*° 29

SIDES

- BLISTERED BABY PEPPERS | *chili garlic oil, mint, cashews* 12
- YELLOW-EYED BEAN SALAD | *chorizo, broccoli rabe* 9
- SICILIAN CAPONATA | *eggplant, pine nut, golden raisin* 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 6/20/2018