



CHEESE & CHARCUTERIE

SELECT ONE - 5

SELECT THREE - 12

HOUSE-CURED MEATS, NY STATE ARTISANAL CHEESES

SELECT TWO - 9

SELECT FOUR - 15

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTIONS

APPETIZERS

SMOKED SALMON BEET SAUERKRAUT, RYE, MUSTARD - **12**

BRAISED PORK BELLY DATE MOSTARDA, PICKLED APPLES, PICKLED MUSTARD SEED - **11**

CHICKEN LIVER PÂTÉ GRILLED BREAD, APPLES, HERBS - **8**

BLEU CHEESE STUFFED DATES BACON, MARCONA ALMONDS - **6**

SOUP & SALADS

BOSTON SEAFOOD CHOWDER HADDOCK, SHRIMP, SCALLOPS, POTATO, ONION, CELERY - **9**

CITRUS SALAD SHAVED SEASONAL VEGETABLES, ORANGE, GRAPEFRUIT, LOCAL CHEESE, VINAIGRETTE - **8**

BEET SALAD PEARL ONIONS, CRISPY BRUSSELS SPROUTS, PURPLE BARLEY, GOAT CHEESE, MARCONA ALMONDS - **10**

ENTRÉES

GRILLED TENDERLOIN CONFIT FINGERLING POTATOES, MUSHROOMS, BROCCOLINI, JUS - **32**

DUCK LEG CONFIT HEIRLOOM POLENTA, KALE, ORANGE GLAZE - **22**

POT ROAST SMASHED POTATOES, SEASONAL VEGETABLES, JUS - **24**

SEASONAL FISH MULTI-GRAIN RISOTTO, WINTER SQUASH, BABY SPINACH, PANCETTA - **MARKET**

PAN-SEARED SCALLOPS PINEAPPLE, CAULIFLOWER, CHINESE PANCAKE, SWEET MUSTARD DRESSING - **32**

PASTA BOLOGNAISE HAND-MADE PASTA, SIRLOIN, PORK, TOMATO, GARLIC, ROMANO - **20**

MUSHROOM TORTELLONI BLACK GARLIC, CHESTNUTS, LEEKS, CARROTS - **22**

SIDES

SMASHED POTATOES ROASTED GARLIC, EUROPEAN BUTTER - **5**

MUSHROOMS GARLIC BUTTER, HERBS, WHITE WINE - **7**

BRUSSELS SPROUTS 18YEAR BALSAMIC, HOUSE MADE BOTTARGA - **6**

BEETS MAPLE SYRUP, THYME - **6**

CAULIFLOWER APPLES, PECANS, ROASTED SHALLOT VINAIGRETTE - **6**

OUR
HAND-MADE
BREAD IS SERVED
WITH F. OLIVER'S
OLIVE OIL AND
VINEGAR