

“VEGGIES”

CAESAR “WEDGE”

Romaine / Smoked Garlic Dressing / Lemon Confit / Brioche 7.95
Add Cornmeal Fried Oysters 6.95

GORGONZOLA “FONDUE”

Bacon / Caramelized Onion / Sharp Cheddar 9.95

FRIED BRUSSEL SPROUTS

Pancetta / Medjool Dates / Almond / Lemon 8.95

FEDERAL RISOTTO BALLS

Truffle Butter / Parmesan 8.50

WHIPPED CHICKPEA HUMMUS

Za'atar / Scallion Cake / Cracked Pepper 8.25 Extra Scallion Cake 3.25

BEET SALAD

Speck / Smoked Yogurt / Almonds / Porcini “Dirt” / Charred Red Onion 9.95

MUSHROOM CREPES

2 Year Cheddar / Forest Mushroom / Jalapeño Aioli / Balsamic Pearls 13.95

VINTED OLIVES

Fennel Pollen / Lemon / Sea Salt 4.95

TRUFFLED POPCORN

Black Truffle Salt / Parmesan 5.95

ASPARAGUS “BAGUTTA”

Charred Asparagus / Fried Egg / Parmesan / Soy Truffle Vinaigrette 8.95

SPICY CARROT BISQUE

Madeira / Toasted Almond / Chive 8.95

“MEAT + CHEESE”

Served with Grape “Clusters” / Raisin Walnut Bread / Honeycomb

7.95 each / 3 for 16.25 / 5 for 24.25

PROSCIUTTO DI PARMA / 18 Months / Chestnuts / Parma

BRESAOLA / Air Dried Beef / 3 Months

CHORIZO / Pork / White Wine / Spanish Paprika / Rhode Island

SPICED COPPA / Cured Pork Shoulder / Black Pepper

“PÂTÉ” CAMPAGNE / Pork Pâté / Trio Of Peppercorns

STEEL WHEEL / Sheep's Milk / Vermont / 5 Months

NEW ENGLAND CHEDDAR / Cow's Milk / Cave Aged / 1 Year

TRES BONNE / Semi Hard / Goat's Milk / Nutty / 5 Months

BOUCHER BLUE / Raw Cow's Milk / Creamy / Vermont

WHITE DIAMOND / Semi Soft / Camembert / Goat's Milk / Vermont

MEAT

“CHICKEN AND WAFFLES”

Confit Wings / Mustard Maple / Sweet-Salty Butter 10.95

CUBAN-VINTED STYLE

Pork Belly / Parma Ham / Aged Gouda / Jalapeño Aioli / Fried Pickles 14.95

PRIME BEEF TARTARE

Bresaola / Aged Soy / Stone Ground Mustard / Shallot / Chive 12.95

FRIED PORK LOIN

Scallion Pancake / Black Bean / Apple / Parsnip / Sunchoke Pickles 13.95

ROASTED BONE MARROW

Radish / Scallion / Pickled Cabbage / Ciabatta 9.95

GARGANELLI

Chorizo / Tasso Ham / Peas / Garlic / Sherry 15.95

"FOIE HEAVEN'S SAKE"

English Muffin / Seared Foie Gras / Caramelized Onion / Truffle Cheese / Short Rib / Farm Egg 18.95

PORK BELLY "TACOS"

Chili-Lime / Cabbage / Pickled Vegetables 13.95 Extra Taco 7.25

CHICKEN PANCETTA MEATBALL SLIDERS

Tomato Soffrito / Ricotta / Oregano "Pesto" 14.95

BRAISED BEEF SHORT RIBS

Potato Gnocchi / Bacon / Celery Root / Bordelaise Sauce 15.95

LAMB MEATBALLS

Caramelized Onion "Gravy" / Black Garlic / Roasted Potato / Scallion 15.95

BONE-IN CENTER CUT PORK CHOP

BBQ Baked Beans / Brown Butter / Apple / Scallion 17.95

FISH

CAST IRON ROASTED ATLANTIC COD

"Romesco" Sauce / Purple Potato / Spinach / Sunchokes 15.95

SALMON TARTARE

Crème Fraîche / Shallot / Red Onion "Jam" / Brioche 11.95

SMOKED SALMON SLIDERS

Brioche / Charred Red Onion Aioli / Arugula 14.95

SEARED ATLANTIC SALMON

Fennel "Confit" Puree / Brown Butter Date Sauce / Bitter Greens 14.95

FRIED CORNMEAL DUSTED OYSTERS

Egg Salad / Chives / Truffle "Roe" 11.95

BEER STEAMED MUSSELS

Wheat Ale / Red Miso Curry / Scallion / Lemon 12.95

LITTLE NECK CLAMS

Butternut "Veloute" / Sundried Tomatoes / White Wine / Garlic 15.95

KING CRAB "CHOWDER"

Coconut / Green Curry / Lemongrass / Coriander 11.95

SEARED SCALLOP

"Rainbow" Cauliflower / Farro / Almond / Fennel Pollen 15.95

AHI TUNA CARPACCIO

Edamame / Lotus Root / Radish / Sesame Vinaigrette / Pickled Ginger / Wasabi Oil 13.95

SHRIMP TACOS

Capicola / Lemon Pepper Aioli / Red Onion / Cabbage 13.95

SWEETS

HOT FUDGE SUNDAE

Vanilla Gelato / Mascarpone Cream / "Classic" Cherry / Sprinkles 6.95

TOFFEE SHEETS

Toasted Almonds / Valrhona Chocolate 4.95

"MELTED" CHOCOLATE CHIP COOKIE CAKE

Vanilla Bean Gelato / Pecan Crumble 7.95

COFFEE CRÈME BRULÉE

Madagascar Vanilla / Mascarpone Crème / "Burnt" Sugar 8.95

STICKY TOFFEE CAKE

Date Caramel / Mascarpone / Cinnamon Gelato 8.95

CHEF DE CUISINE MICHAEL B. VOIGHT

OUR MENU CONSISTS OF SOME PLATES THAT WILL ARRIVE AS THEY ARE PREPARED. *THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR CONTAIN (OR MAY) CONTAIN RAW OR UNDERCOOKED INGREDIENTS / THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS. IT IS IMPORTANT TO BRING ANY FOOD ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER.