

STARS

CHATHAM OYSTERS
“smoked farm tomato mignonette” 20

JUMBO SHRIMP
five poached shrimp, classic cocktail sauce, lemon 28

LITTLENECK CLAMS
almond milk, abalone xo, chive 16

YELLOWFIN TUNA & DRY AGED BEEF
house made worchestershire & brioche 26
with 7g hackleback caviar 42

SIMPLE GREEN SALAD
rosemary crouton, balsamico, parmigiano 15

WILD MUSHROOM SALAD
celery hearts, parmigiano, our mushroom garum 16

GIOIA BURRATA
warm sweet potato, hazelnut, asian pear, farm greens 19

FINOCCHIONA
apple & squash 24

LUMACHE
heirloom tomato, basil, parmigiano 23

BUCATINI
poached lobster, heirloom tomato sauce, n’duja 26

CRESTE Di GALLO
dry aged beef & prosciutto ragu 24

30 DRY AGED STRIPLOIN
prime black angus, chicories, fingerling potato, garum 64

TAGINE
daily harvested farm vegetables, warm spices, za’atar flatbread 32

WILD BOAR
shelling beans & calabrian chili 44

ROHAN DUCK
seared breast, crispy confit, fall squash, sourdough crouton, cranberry 43

LOCAL FISH
“our nightly preparation” MP

SEARED SCALLOPS
fennel, matustake mushroom, lemon-herb butter 42

DELICATA SQUASH
hazelnut & pistachio dukkah
10

BRUSSELL SPROUTS
pomegranate
10

HEIRLOOM CARROTS
grapefruit & toasted seeds
10

twenty percent gratuity will be added to check for parties of eight or more
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.