

DINNER



APPETIZERS

FOR THE TABLE

ARTISANAL CHEESE 22

4 artisanal creamery cheeses,
seasonal accompaniments, baguette

CHEESE & CHARCUTERIE 27

3 cured meats, 3 artisanal creamery cheeses,
seasonal accompaniments

MEZZE 21

piquillo hummus, tabbouleh, mint labneh,
greek olives, pickled vegetables, lavash, pita

FRENCH ONION SOUP 14

baguette crouton, thyme, gruyere

GRILLED OCTOPUS *gf* 20

black ink crema, rainbow potatoes,
spicy soppressata, salsa verde

BROCCOLI CAESAR 17

charred broccoli, classic caesar dressing,
herb croutons, aged parmesan

FOIE GRAS BRÛLÉE 19

grilled sourdough, house jam

ESCARGOT 24

pancetta lardons, white wine, house butter,
gruyere, grain toast

AHI TUNA CARPACCIO 20

avocado mousse, spring radish, trout roe,
ponzo, crispy wonton

STEAMED MUSSELS *gf* 18

coconut milk, shellfish fumé,
fresno chili, fine herbs

STEAK TARTARE 27

confit egg, cornichons, crostini

ASPARAGUS BURRATA SALAD *gf* 20

asparagus ribbons, pickled red onion, frisee,
cherry tomatoes, balsamic vinaigrette

TUSCAN KALE SALAD *gf* 18

golden beets, candied pecans, stracciatella,
shallot vinaigrette

add seared chicken +8 | shrimp +10 | steak +13

Executive Chef: Jules Odum

Chef de Cuisine: Michael Osinchak

ENTRÉE

BRAISED SHORT RIB *gf* 38

celery root puree, turnip, cipollini onions,
truffle butter, bordelaise

COQ AU VIN 36

griggstown roast half chicken, pommes puree,
pearl onion, applewood smoked bacon, burgundy

ATLANTIC COD *gf* 32

wild mushrooms, spinach, spring leeks,
fennel puree, saffron fumé

PAPPARDELLE BEEF BOURGUIGNON 30

pappardelle, short rib, exotic mushrooms,
shaved pecorino

ROASTED EGGPLANT 25

whipped tahini, yogurt turmeric espuma,
pomegranate seeds, fried chickpeas

MAINE SCALLOPS *gf* 37

mint french pea puree, pancetta lardons,
sugar snap peas

ROASTED DUCK BREAST *gf* 40

farrotto, root vegetables, cherry puree, pecorino

FILET MIGNON 56

truffled potato pave, broccoli rabe,
red wine bordelaise

STEAK AU POIVRE *gf* 38

crispy potatoes, roasted haricots vert

SMOKED MAITAKE MUSHROOM *vegan* 29

carrots, celery, salsify



SIDES

ROASTED ASPARAGUS 10

melted brie breaded breadcrumbs

CREAMED SPINACH 10

pecorino

HAND CUT POTATOES *gf* 10

garlic herb butter, sea salt

TUSCAN BRAISED KALE *gf, vegan* 10

chiles, braised shallot, lemon

OUR THANKS

TO GREAT LOCAL PRODUCERS, GARDENERS AND FARMERS

Griggstown Farm

Lucy's Kitchen and Market

