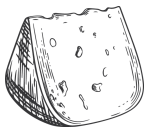


DINNER

APPETIZERS



FOR THE TABLE

ARTISANAL CHEESE 29
3 artisanal creamery cheeses,
seasonal compote, roasted nuts, honeycomb,
crostini (dairy, gluten, nuts)

TRIO OF SPREADS 31
garlic yogurt, red pepper hummus,
eggplant caponata, served with watermelon radish,
cucumber, grilled naan (dairy, gluten)

SOUP DU JOUR 12
FRENCH ONION SOUP 15
baguette croûton, thyme, gruyère
(dairy, gluten)
HOUSE SMOKED PORK BELLY 22
calvados, phyllo, granny smith apples
black truffle, cider cream vinaigrette
(dairy, gluten)

CANA DE CABRA 24
sour cherry, poulet pan frita, sourdough
(dairy, gluten)

STEAMED MUSSELS 23
garlic, fennel, leek, crème fraîche, saffron
(shellfish, dairy)

OCTOPUS CARPACCIO 23
calabrian caper vinaigrette,
blood orange, chives

STEAK TARTAR 25
purple mustard, sundried tomato, caper,
shallot, hen egg, baguette
(dairy, gluten)

SIDES



CHARRED BROCOLLINI 13
duck fat béarnaise, duck crumb
(dairy)

**ROASTED CHANTRELLE
MUSHROOMS 18**
thyme, banyuls, brown butter, cognac
(dairy)

HAND CUT POTATO WEDGES 10
herb butter, sea salt
(dairy)

POMME PURÉE 10
cream, butter, chives
(dairy)

ENTRÉE

YOUNG POULET 35
spiced carrot purée, baby beets,
thumbelina carrots, chicken jus, beet top
(dairy)

DAY BOAT COD 41
celery root pavé, basil, lemongrass buttermilk
(dairy)

SEA SCALLOPS 46
celery root purée, finger lime, salmon roe,
apple, bouillabaisse
(shellfish, dairy)

CHARRED BROCCOLI 24
puffed grains, pastrami spice, mint tahina,
shredded asparagus, fennel, celery
(sesame)

ACORN SQUASH CASSOULET 25
thumbelina carrots, pearl onion
(nuts, soy)

DUCK BREAST 50
wilted spinach, duck mousseline,
fondant yukon truffle chasseur, cana de cabra espuma
(dairy)

SASAFRAS BRAISED SHORT RIB 42
pickled shallots, parsnip puree, herb salad, caulini
(dairy)

16OZ BONE IN NY STRIP STEAK 65
soubise, thrice cooked duck fat frites, watercress,
black truffle, parmesan
(dairy, gluten)

SALADS

PLUM SALAD 21
red dandelion, watercress, black plums, stracciatella,
raspberries, pistachio, raspberry red wine vinaigrette
(dairy, nuts)

GRILLED CAESAR 21
anchovy crumb, pecorino, black pepper,
yuzu caesar dressing
(dairy, gluten, fish)

DUCK CONFIT SALAD 26
frisee, haricot vert, humbolt fog, torn herbs,
candied walnuts, crispy duck leg,
whole grain mustard vinaigrette
(dairy, nuts)

ADD PROTEIN TO YOUR SALAD
grilled chicken +8 | tofu +8
shrimp +10 | steak +13

