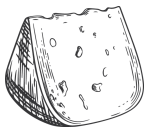


# DINNER



## 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, watermelon radish,  
cucumber, grilled naan (dairy, gluten)

### FRENCH ONION SOUP 15

baguette croûton, thyme, gruyère  
(dairy, gluten)

### STEAMED MUSSELS 23

garlic, fennel, leek, crème fraîche, saffron  
(shellfish, dairy)



## SIDES

### CHARRED BROCOLLINI 13

duck fat béarnaise, duck crumb  
(dairy)

### HAND CUT POTATO WEDGES 10

herb butter, sea salt  
(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)

### ACORN SQUASH CASSOULET 25

thumbelina carrots, pearl onion  
(nuts, soy)

### 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

### 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

