

S N A C K S

HOUSE MADE RICOTTA <i>available to go</i>	7
SESAME HUMMUS <i>black sesame, lemon, toasted pita, yogurt</i>	7
BABA GANOUSH <i>blackened eggplant, tahini, lemon</i>	7
MEDITERRANEAN OLIVES <i>citrus, olive oil, fennel seed</i>	7
MOROCCAN SPICED NUTS <i>caraway, coriander, cumin</i>	7
GOUGÈRES <i>fontina fondue</i>	7
POMMES FRITES <i>garlic aioli</i>	7
BLACKENED SHISHITOS <i>lemon, maldon salt</i>	7
add market crudité or our house focaccia	5

V E G E T A B L E S

BRUSSELS SPROUTS <i>pecorino, shallots, lemon</i>	12
ROASTED CAULIFLOWER <i>coriander, pomegranate, garlic yogurt</i>	10
APPLE & WALNUT SALAD <i>frisée, arugula, cambozola</i>	13
FOREST MUSHROOMS <i>thyme, garlic, sage, ricotta</i>	12

G R A I N S

FARRO AND SAGE <i>brown butter, butternut squash, brussels</i>	8
POLENTA & GREENS <i>swiss chard, lacinato kale, bay</i>	10
TAGLIATELLE <i>ragu bolognese, parmigiana</i>	14
HOUSE FOCACCIA <i>brown butter, thyme, ricotta, fontina</i>	6

F I S H

SEARED OCTOPUS <i>squid ink aioli, basil</i>	18
ARCTIC CHAR <i>romesco, scallion, piquillo</i>	18
ROASTED SCALLOPS <i>cara cara, meyer lemon, fennel</i>	18
TEMPURA OYSTERS <i>yuzu, soy, black sesame</i>	17

M E A T & F O W L

DUCK LEG CONFIT <i>parsnip purée, pickled cherries</i>	19
LAMB RAGU <i>toasted pita, apricot, yogurt</i>	16
BOURGUIGNON BURGER <i>red wine fondue, bacon-mushroom relish</i>	17
ORGANIC ROASTED CHICKEN <i>kale, shallot, sherry jus</i>	15
HANGER STEAK <i>salsa verde, caper berry</i>	18

O Y S T E R S

½ DOZEN	18
DOZEN	34
<i>served with mignonette and bloody mary sauces</i>	

CHEESE FLIGHTS

TRES LECHES 24
brebrousse d'argental
casatica
roomano

ALL AMERICAN 25
tarentaise
cornelia
great hill blue

THEMED FLIGHTS

THE WHOLE FARM 43
smoked duck breast
soppressata
roomano
brebrousse d'argental
beato de tabara

WHAT GROWS TOGETHER 36
beato de tabara
serrano
soppressata picante
cornelia

TOUR OF ITALY 36
casatica
weinkase lagrein
finocchiona
speck

CHEF'S SELECTION OF CHEESE 23

CHEF'S SELECTION OF CHARCUTERIE 23

BOTH 42

CHEESES PROVIDED BY
MURRAY'S CHEESE

CHAMPAGNE CAMPAIGN

ALL DAY SUNDAY AND EVERY DAY AFTER 10:00pm
ALL BOTTLED CHAMPAGNE
½ OFF

CHEESE A LA CARTE \$9

CASATICA - buffalo - Italy
earthy, slightly sweet, semi-soft

BREBROUSSE D'ARGENTAL - sheep - France
silky, savory, tangy

BEATO DE TABARA - goat - Spain
fudgy, olive, sharp

WEINKASE LEGREIN - cow - Italy
garlic, black pepper, semi-soft

CORNELIA - cow - New York
roasted peanut, funky, buttery

TARENDAISE - raw cow - Vermont
salty, nutty, firm

ROOMANO - cow - Netherlands
caramel, coating, hard

GREAT HILL BLUE - raw cow - Massachusetts
grassy, spicy, creamy

CHARCUTERIE A LA CARTE \$11

SOPRESSATA PICANTE - New York
calabrian chili, garlic, white wine

BAROLO SALUMI - Illinois
barolo, salt, black pepper

FINOCCHIONA - California
fennel seed, garlic, sherry

18 MONTH SERRANO - Spain
landrace pork, salt

SPECK - Italy
juniper, rosemary, beech smoke

SMOKED DUCK BREAST - California
magret duck breast, salt, smoke