

SMALL AND TO SHARE

- Smoked albacore dip with dill and Carolina gold rice cracker 16
- Sesame bread with cultured butter and smoked trout roe 16
- Virginia red peanuts with smoked salt and thyme 9 (vg)
- Crudités and house pickles with sikil pak 13 (vg)

STARTERS

- Wellfleet oysters with Granny Smith apple vinegar and fig leaf oil 20
- Coal roasted oysters with Jimmy Nardello butter 20
- Cream biscuits with country ham and Steen's butter 16
- Long Island fluke crudo with pickled pepper and mint 24
- Steak tartare with Calabrian chili-anchovy vinaigrette and garlic toast 26

SALADS AND VEGETABLES

- Red kuri squash with stracciatella and urfa oil 24 (v)
- Chicories with pistachios and von Trapp Vermont blue cheese 23 (v)
- Roasted beets with whipped feta and chermoula 15 (v)
- Japanese eggplant with baba ganoush and lime leaf cashews 19 (vg)
- Grilled rutabaga with royal corona beans and soft herbs 26 (vg)
- Roasted oyster mushroom with charred leek and lemon 35 (v)

FISH AND MEAT

- Grilled monkfish with sumac and guindilla peppers 46
- Dayboat scallops with chanterelle mushrooms and preserved lemon 40
- Skate wing with Anson Mills cornmeal and herbed labneh 38
- Chili de Arbol Snowdance Farm half chicken with white bbq sauce and lemon 42
- Berkshire pork collar steak with long hot chili pepper and onion 55
- Happy Valley 16oz ribeye with bone marrow and green peppercorns 92

FOR THE TABLE

Farm lettuces
with aged red wine
vinegar radish
12 (vg)

Butterball potatoes
with dill onions and
crème fraiche
14 (v)

Roasted cauliflower
with date vinegar
and almond
15 (vg)

Grilled cone cabbage
with bottarga and
breadcrumbs
16

Salt roasted
sunchokes with
ricotta and celery
15 (v)

