small plates

hamachi crudo 16
lime, salsa macha, seaweed cracker

autumn squash soup 12
fennel chili oil, fromage blanc crostini

cauliflower caesar 16
kale, focaccia bread crumb

veal & rabbit meatballs 17
crispy sage, aged manchego

grilled octopus 18
crispy potato, chorizo, chimichurri

burrata cheese 19
pickled beet, persimmon, toasted pistachios, saba

grilled carrots 15
harissa, dill yogurt, hazelnut dukkah, sheeps milk feta

mains

8 oz american wagyu beef burger* 24
thyme aioli, red wine onion jam, murray’s brie, hand cut fries

buttermilk fried chicken 24
kimchi, smokey bleu, seeded honey glaze

parmesan risotto 25
oyster mushrooms, pancetta, rapini, pine nuts

penn cove mussels & clams 27
spicy pork sausage, cherry tomatoes, grilled sourdough, saffron broth

duck leg confit 26
farro, radicchio, delicata squash, plum conserva

rack of lamb* 36
yukon gold potato, parsnip, radish, maitake mushroom

TOUR THE MENU

chef’s choice
family style

$68 per person

*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food borne illness.

A 20% taxable service charge will be added to parties of six or more.