

## 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
- Crudités with sikil pak (vg) 13

## 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
- Farm lettuces with aged red wine vinegar radish (vg) 16
- Steak tartare with Calabrian chili vinaigrette and garlic toast 26
- Chicories with pear, pistachios and von Trapp blue cheese (v) 23
  - Roasted beets with whipped feta and chermoula (v) 17

## VEGETABLES, FISH AND MEAT

- Corona beans with roasted turnips and chimichurri (vg) 25
  - Red kuri squash with stracciatella and urfa oil (v) 26
- Roasted oyster mushroom with charred leek and lemon (v) 35
  - Grilled monkfish with sumac and guindilla peppers 40
- Dayboat scallops with chanterelle mushrooms and preserved lemon 46
  - Skate wing with Anson Mills cornmeal and herbed labneh 38
- Snowdance Farm half chicken with Chile de Arbol, white bbq sauce and lemon 42
- Berkshire pork collar with pickled long hot pepper and shaved onion 47
- Happy Valley 16oz ribeye with bone marrow and green peppercorns 127

## FOR THE TABLE

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| Butterball potatoes with<br>dill onions and crème<br>fraiche (v)<br>14 | Roasted cauliflower<br>with date vinegar and<br>almond (vg)<br>15 | Grilled Caraflex cabbage<br>with bottarga and<br>breadcrumbs<br>16 | Salt roasted sunchokes<br>with ricotta<br>and celery (v)<br>15 |
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