

SMALL AND TO SHARE

Crudités with green garlic tahini (vg) 13
Wellfleet oysters with citrus mignonette* 20
Smoked cod dip with potato chips and peekytoe crab 16
Country sourdough bread with house whipped butter 12
Cream biscuits with country ham and Steen's butter 18

STARTERS

Roasted golden beets with toasted almond butter and dill (vg) 18
Farm lettuces with aged red wine vinegar and radish (vg) 16
Chicories with blood orange, pistachios and von trapp blue cheese (v) 23
Shaved fennel salad with cara cara and Goat Gouda 20
Coal roasted scallops with nduja butter and chives 32
Yellowfin tuna tartare with castelvetrano olives and crispy potatoes* 24
Long Island fluke crudo with pickled mandarinquat and mint* 24
Lamb Carpaccio with treviso and walnut aillade* 22

MAIN COURSES

Butter beans with roasted turnips and chimichurri (vg) 25
Wild mushrooms with english peas,leeks,and farro (v) 30
Grilled swordfish with cilantro aioli and guindilla peppers 40
Grilled halibut collar with fresnos, maple and lettuces 34
Wild striped bass with Manila clams and favas 39
Snowdance Farm half chicken with chile de arbol, white bbq sauce and lemon 42
Roasted lamb saddle with grilled sucrine, green garlic and labneh 44
Gloucester Old Spot pork loin chop with fennel and grilled escarole 45
10oz Grass-fed ribeye cap with bagna càuda and radish 54

FOR THE TABLE

Butterball potatoes with dill onions and crème fraiche (v) 16 Rainbow carrots with salsa verde and hazelnut dukkah 16 Grilled caraflex cabbage with bottarga and breadcrumbs

Broccoli rabe with tonnato and red chili 16



TO HELP US SUPPORT PROJECT EATS, LET US KNOW IF YOU WOULD LIKE TO ADD A VOLUNTARY DONATION OF \$1 TO YOUR BILL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS