

## FOR THE TABLE

Country sourdough bread with whipped butter and smoked trout roe 16	Cream biscuits with country ham and Steen's butter 18	Crudités with green garlic tahini (vg) 13	Whipped cod's roe with house potato chips 12
--	--	---	--

## STARTERS

Wellfleet oysters with citrus mignonette*	20
Coal roasted scallops with nduja butter and chives	32
Yellowfin tuna tartare with castelvetro olives and crispy potatoes*	24
Long Island fluke crudo with pickled mandarinquat and mint*	24
Lamb carpaccio with treviso and walnut aillade*	26
Grilled halibut collar with hot maple and gem lettuce	39

## SALADS

Roasted beets with toasted almond butter and dill (v)	17
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

## MAIN COURSES

Butter beans with roasted turnips and chimichurri (vg)	25
Black trumpet mushrooms with English peas and einkorn wheat berries (v)	34
Grilled swordfish with cilantro aioli and guindilla peppers	40
Wild striped bass with fava beans and littleneck clams	39
Snowdance Farm half chicken with chile de arbol, white bbq sauce and lemon	42
Roasted lamb saddle with spring onion and spiced labneh	44
Gloucester pork loin chop with charred escarole and lemon	46
Grass fed NY strip steak with roasted radish and bagna cauda*	86

## SIDES

Grilled asparagus with cured egg yolk and ricotta salata	16
Butterball potatoes with dill onions and crème fraiche (v)	16
Blistered snap peas with hazelnut and mint	16
Broccoli rabe with tonnato and red chili	16



LEARN MORE  
ABOUT MANUELA

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  
\*\*PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS,  
OUR DISHES ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS