



1ST BITES

- MARKET OYSTERS | frozen passionfruit mignonette | 1/2 dozen 18 | dozen 33
- CHILLED SWEET CORN VELOUTE | green onion | queso fresco | house tajin seasoning | 11
- MARKET CRUDO | cucumber | watermelon ponzu | serrano chili | rice crackers | 14
- HEIRLOOM TOMATOES | buratta | olive oil | smoked balsamic | focaccia gremolata | barley | pesto | 16
- SHAVED KALE SALAD | charred broccoli | almonds | oven dried tomatoes | grana padano | italian dressing | 11

2ND BITES

- BABY SPANISH OCTOPUS | 3 springs farm summer squash | sesame | white bean hummus | 15
- CHILLED DIVER SCALLOP NOODLES | house sausage | chinese greens | garlic | dan dan sauce | 15
- BAKED POTATO GNOCCHI | crispy skins | chives | crème fraîche | 13
- CRAB MACARONI | blue crab | jersey corn | soft egg | bacon | pecorino | 18 (\$5 suppl)

3RD BITES

- SLOW ROASTED CAULIFLOWER | pumpkin seed romesco | red quinoa | 23
- CRISPY ORGANIC CHICKEN | chorizo | peas | grana padano | little noodle conchiglie | 25
- ROASTED PORK SHOULDER | asparagus | polenta | smoked eggplant & apricot caponata | 26
- AGED NEW YORK STRIP | wheat berries | grilled lettuces | coffee aged worcestershire | 29 (\$5 suppl)
- POCONO TROUT VERONIQUE | black rice | pickled ramps | tarragon | 26

ARTISANAL CHEESES

- HUMBOLDT FOG | california, goat's milk
- CANA DE OVEJA | spain, sheeps's milk
- PECORINO TOSCANO | italy, sheep's milk
- ROBIOLA BOSINA | italy, sheep's & cow's milk
- BAYLEY HAZEN BLUE | vermont, cow's milk

served with house rye bread, crackers, nuts, seasonal accoutrements

one cheese | 8 | taste of three | 21 | taste of five | 28

4 COURSE TASTING

your choice of three bites & a dessert

55

6 COURSE CHEF'S TASTING

a menu created by our chef for a unique dining experience

69