STARTERS

soup du jour 13
seasonal soup

gem lettuce caesar 16
anchovies / sourdough croutons
parmigiano reggiano

winter tuscan kale 15
pecorino romano / pine nuts
aged balsamic

new england clam chowder 15
clams / baby potatoes / bacon

yellowtail crudo 23
grapefruit segments / scallions / infused darjeeling tea

ameraucana hen egg 21
stone ground polenta / wild mushroom / prosciutto di parma

classic steak tartare 18
capers / shallots / confit egg yolk / brioche

east coast oyster
$3.25 / each
$35 / doz

MAIN COURSES

handmade celery root agnolotti 17/27
hen of the woods mushrooms / celery / brown butter

oven roasted blue cod 31
cauliflower / hazelnuts / capers / pickled raisins

diver sea scallops 30
pancetta / brussels sprouts / winter squash

amish chicken 29
braised kale / sweet potato / pommery mustard jus

roasted suckling pig 35
gigante bean / chorizo / natural jus

creekstone rib-eye 40
oxtail-potato pressé / shallot / swiss chard / bordelaise sauce

SIDES $10

crushed yukon gold potatoes

stone ground soft polenta

sautéed wild mushrooms

winter vegetables

PRIX FIXE

STARTER
choice of:

winter tuscan kale
pecorino romano / pine nuts / aged balsamic

soup du jour
seasonal soup

ameraucana hen egg
stone ground polenta / wild mushroom / prosciutto di parma

MAIN COURSE
choice of:

handmade celery root agnolotti
hen of the woods mushrooms / celery / brown butter

oven roasted blue cod
cauliflower / hazelnuts / capers / pickled raisins

amish chicken
braised kale / sweet potato / pommery mustard Jus

DESSERT
choice of:

citrus tart
meyer lemon cream / hazelnut crumble / dark chocolate
espresso ganache / candied kumquats / praline ice cream

new england baked apple
pecan and currant streusel / cinnamon and calvados ice cream

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