

MAY 4, 2024

## SOUPS

**ROAST BUTTERNUT SQUASH SOUP** 13.  
*aged balsamic/creme fraiche*

**TUSCAN KALE SOUP** 12.  
*cannellini beans/hearty chicken broth*

## SALADS

**12 INGREDIENT CHOPPED SALAD** 15.

**MESCLUN GREENS** 13.  
*shallot vinaigrette/fines herbs*

**LACINATA KALE SALAD** 16.  
*white peaches/  
goat cheese/candied walnuts/endive  
dried cranberries*

## STARTERS

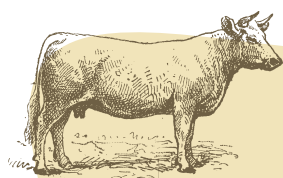
**HOUSEMADE CHARCUTERIE** 28.  
*grass-fed beef pastrami/  
pork and garlic sausage/  
mortadella/whole grain mustard*

**ROASTED BEET 'TARTARE'** 16.  
*worcestershire aioli/micro arugula/  
caperberries*

**WARM CARAMELIZED ONION TART** 16.  
*farmstead chevre/puff pastry/thyme*

**WOOD GRILLED OCTOPUS** 19.  
*kalamata olives/watercress/  
fingerling potatoes/almond romesco*

**CHICKEN LIVER PATE** 17.  
*grilled bread/pickled red onions  
whole grain mustard*



## SPECIALTIES

**VEGETABLE CURRY** 29.  
*roast cauliflower/butternut squash/quinoa/lacinato kale/fennel confit*

**HOUSEMADE RIGATONI 'BOLOGNESE'** 30.  
*braised pork/roasted tomatoes/pecorino romano*

**HOUSEMADE GNUDI** 15. APP/30. MAIN  
*fresh tomato puree/pinenuts/parmesan*

**BROCCOLI RABE RISOTTO** 17. APP/34. MAIN  
*pork belly sweet italian sausage/parmesan*

**OVEN ROASTED ATLANTIC COD** 38.  
*fresh English peas/marinated carrot puree/coriander spuma*

**POACHED ATLANTIC SALMON** 36.  
*celery root/celeriac broth/white truffle oil*

**ROAST SNOWDANCE FARM CHICKEN** 37.  
*Black Horse Farm carrots/fennel puree/pearl onions/cardamom jus*

**WOOD GRILLED SIRLOIN STEAK** 46.  
*sauteed lacinata kale/roasted salsify/smoked tomato butter*



## SIDES

*All sides \$9.*

**FRENCH FRIES | MASHED POTATOES | ROASTED LOCAL POTATOES**  
**| BLACK HORSE FARM CARROTS | SAUTEED DINOSAUR KALE |**  
**GRILLED ASPARAGUS**