

-Appetizers-

- SLICED BANDED RUDDERFISH** castelvetrano tapenade, olive & meyer lemon salad...\$15
- CRUDO of CAPE BAY SCALLOP** brown butter, pinenut, chervil oil, blood orange...\$16
- TARTARE of BEELINER SNAPPER** crème fraiche, celery, pommes maxim...\$14
- ARUGULA SALAD** pecorino canestrato, crispy shallot, arbequina...\$11
- CHICKEN LIVER PÂTÉ** rémoulade, pickles, dijon, brioche...\$14
- COTTAGE CHEESE & BURNT EGGPLANT** toast...\$12
- RICOTTA GNOCCHI & LAMB BOLOGNESE** mint...\$18
- WILD MUSHROOM & MEATBALL SOUP** spätzle, chile oil...\$13
- FROMAGINA CAPPELLETTI** hazelnut, golden raisin, breadcrumb...\$15

-Entrées-

- CORNFLOUR DUSTED WRECKFISH PAILLARD** sweet potato, winter salad, savory granola, citrus...\$32
- SAUTÉED GREY TRIGGERFISH** black eyed pea & siberian kale minestrone, crispy farro...\$31
- BAKED BEELINER SNAPPER** sauce soubise, beet, fennel, lucques olive...\$30
- FISH STEW PROVENÇAL** shrimp, squid, mussel, fingerling potato...\$29
- CHICKEN al MATTONE** young lettuces, caesar dressing...\$29
- PAN ROASTED KANSAS CITY STRIP** sunchoke, shiitake, salsa verde, bordelaise...\$38

-Vegetables to Share-

- STEAMED YOUNG CABBAGE** black pepper hollandaise...\$7
- ROASTED CARROTS** pollen, breadcrumb...\$9
- SAUTÉED SIBERIAN KALE** chile, garlic...\$8
- YUKON GOLD POTATO PURÉE**...\$7