

-Appetizers-

- TARTINE of BEEF & PRESERVED TUNA VINAIGRETTE** asparagus, beet, rye...\$16*
- SHAVED CABBAGE** shiitake, farm egg, buttermilk, dill, seeds...\$13
- HEIRLOOM LETTUCES** crispy shallot, pecorino canestrato...\$12
- CHICKEN LIVER PÂTÉ** pickles, dijon, brioche...\$15
- RICOTTA GNOCCHI alla BOLOGNESE** mint...\$19
- TAGLIOLINI & EARLY SUMMER SQUASH** chile, basil...\$14
- WARM GOLDEN SNOW PEAS** carrot, cilantro, bronze fennel, sea salt...\$14

-Entrées-

- MUSTARD CRUSTED WRECKFISH** lemon, caper, cauliflower, polenta, jus...\$33
- SAUTÉED BEELINER SNAPPER** butter braised turnip, ramp, brassica...\$31
- ROYAL RED SHRIMP** green garlic rice pilaf, spring garnish, fava aioli...\$32
- FISH STEW PROVENÇAL** shrimp, squid, mussel, rice middlins...\$31
- ROAST RACK of LAMB** loin & carrots, ribs & fresh dug potato...\$48*
- KEEGAN-FILLION CHICKEN ROULADE** asparagus, pesto, yukon gold purée...\$30

-Vegetables to Share-

- YUKON GOLD PURÉE** ...\$8 + morel, english pea, bordelaise...\$16
- CHIOGGIA BEETS** lemon balm, cottage cheese...\$10
- NAPOLI CARROTS** honey, fennel pollen...\$10

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*