

*-Appetizers-*

**NAPA CABBAGE SALAD** farm egg, buttermilk, smoked roe, benne tahini, dill...\$13

**BURNT EGGPLANT & COTTAGE CHEESE** rye crisp, arbequina...\$14

**CHICKEN LIVER PÂTÉ** b&b + watermelon pickles, dijon, brioche...\$15

**SALAD of YOUNG ARUGULA** shallot, pecorino canestrato...\$12

**RICOTTA GNOCCHI alla BOLOGNESE** mint, parmesan...\$19

**PURÉE of BUTTERCUP SQUASH SOUP** whipped cream, crouton...\$10

**LUMP CRAB RAVIOLI "à la MINUTE"** butter braised turnip, lemon, tarragon...\$18

**CRISPY CHICKEN of the WOODS MUSHROOM** brown chicken gravy, florence fennel...\$15

**ALBA TRUFFLES** lion's mane mushroom in the style of risotto...\$50

*-Entrées-*

**MUSTARD CRUSTED AMBERJACK** potato purée, caper, brown butter jus...\$32

**CAPE BAY SCALLOPS** kohlrabi, king oyster, apple cider butter, chicory...\$34

**GRILLED WAHOO** evangeline sweet potato, shiitake conserva, lime...\$33

**FISH STEW PROVENÇAL** shrimp, squid, mussel, rice, rouille toast...\$31

**HALF CHICKEN al MATTONE** butter beans, natural jus...\$29

**BRASSTOWN RIBEYE** polenta spin rosso, horseradish chimichurri, bordelaise...\$44\*

*-Vegetables to Share-*

**HEIRLOOM BEANS** calabrian mayonnaise, almond...\$10

**YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12

**BROCCOLINI & LOCAL CHEESE** empeltre, breadcrumb...\$12

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