–Appetizers–

HAKUREI TURNIP & FARM EGG SALAD buttermilk, smoked roe, benne, dill…$13

CELERY VINAIGRETTE albacore tonnato, niçoise, boston boquerones…$13

SALAD of YOUNG BROCCOLI RABE shallot, pecorino canestrato…$12

GOLDEN BEETS & COTTAGE CHEESE sunflower seed, mint…$14

CHICKEN LIVER PÂTÉ b&b, ½ sour, dijon, brioche…$16

RICOTTA GNOCCHI alla BOLOGNESE parmesan, mint…$21

WHITE SHRIMP POSTAGE STAMP RAVIOLI cayenne, chervil…$17

LONG ISLAND PUMPKIN SOUP sweet potato, granola, crème fraîche…$12

–Entrées–

MUSTARD CRUSTED B-LINER SNAPPER potato purée, green sauce, brown butter jus…$32

GRILLED GREY TRIGGERFISH manzanilla sherry sauce, raisin, cabbage, pine nut…$33

ROYAL RED SHRIMP english peas, green garlic sofrito, shiitake, cilantro…$34

FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast…$31

BRASSTOWN BEEF RIBEYE roasted potatoes, chimichurri, bordelaise…$44

HERITAGE PORK SCHNITZEL morel mushroom gravy, tarragon, chicory…$34

–Vegetables to Share–

YUKON GOLD POTATO PURÉE…$10 + bordelaise…$12

GREEN SNAP BEANS breadcrumb, sea salt…$10

ROASTED CARROTS honey, pollen…$10