

Food Is Good.

232 MEETING STREET

CHS — SC

STARTERS

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|---------------------------------|----------------------------------------------------|----|
| Chicken Liver Pâté | pickles, dijon, brioche | 19 |
| Burnt Eggplant + Cottage Cheese | brown bread | 18 |
| Chopped Cabbage Salad | farm egg + buttermilk vinaigrette, seeds, shiitake | 17 |
| Black Sea Bass Crudo* | clementine mignonette, hakurei, blood orange | 22 |
| Broiled Single Lady's Oysters* | smoked pimentón butter | 16 |
| Beef Tartare* | potato maxim, parsley | 21 |
| Porchetta Tonnato | radish, caper, chive | 18 |
| Dutch Fork Pumpkin Minestrone | farro, crème fraîche | 16 |
| Ricotta Gnocchi alla Bolognese | parmesan | 27 |
| Braised Collard Agnolotti | brodo d'arrosto, black eyed peas | 24 |

MAINS

| | | |
|--------------------------------------------------|-----------------------------------------------------------|----|
| Grilled Grey Triggerfish + Chilled Chicory Salad | sliced + pickled cauliflower | 39 |
| Sautéed Nantucket Bay Scallops | butternut, brussels, celery root velouté | 46 |
| Roasted Golden Tilefish | fino sherry, sweet potato, siberian kale, pine nut | 45 |
| Bouillabaisse | white shrimp, carolina gold brown rice, piquillo, crouton | 44 |
| Chicken al Mattone | broccolini, pesto, jus | 39 |
| Berkshire Pork Milanese | arugula, pecorino canestrato, pommery mustard | 42 |
| Danver Carrots | honey, fennel pollen | 15 |
| Roasted Red Beets | sherry, sea salt | 15 |
| Yukon Gold Potato Purée | | 15 |

Date:

04 FEB 2023

Chef:

Jason Stanhope

*Consuming raw or undercooked food items may increase your risk of foodborne illness.

