

DINNER

SNACKS

Marinated Olives	\$6
pickled norwich farm vegetables	
Crudit�	\$11
hummus, green goddess, harissa chutney	
Sweet Potato Chips	\$9
pimento cheese	
Smoked Trout Fish Dip	\$14
lemon, housemade nigella flatbread	
Charcuterie	\$15
chef's daily selection of cured meats and aged cheese crostini, marinated olives, seasonal preserves	

SOUPS

Honey Nut Squash	\$12
pepita crumble, maple cr�me fra�che, sage oil	
New England Chowder	\$14
smoked oyster, red creamer potato, house hot sauce	

SALADS

Green on Greens	\$10
best of farmer's market greens, aged ch�vre, banyuls, olive oil	
Persimmon	\$13
cilantro, basil, frisee, nigella	
Fall Apple & Tatsoi	\$14
hudson valley apple, camembert, spiced walnut, anchovy	
Little Gem Caesar	\$15
soft-boiled egg, feta dressing, cornbread crouton	

HOUSEMADE PASTAS

Malfaldini	\$22
almond bolognese, lemon, first-pressed olive oil	
Bucatini	\$19
butternut squash, pink and tellicherry peppercorn, pecorino	
Cresti de Gallo	\$23
caponata, fairytale eggplant, house-made merguez sausage	

ANYTHING AT ALL

SMALL PLATES

Bass Crudo	\$19
aguachile, pickled fresno chile, persimmon	
Broccolini	\$11
colatura, goat horn pepper, bread crumb, pistachio gremolata, mint	
Wild Mushrooms	\$12
garlic brown butter vinaigrette	
Sweet Potato Katsu	\$18
dungeness crab salad, preserved lemon, trout roe, wasabi tobiko	
White Bean Gratin	\$12
pecorino, beurre blanc, lemon herb pistou, bread crumb	
Chicken Liver Mousse	\$14
balsamic shallot, chive, cracked peppercorn, grilled sourdough	
Duck Wings	\$17
black currant, chile morita, radish, organic chive	

ENTREES

Roasted Half Squash	\$18
brown butter hollandaise, maitake mushroom, tarragon	
Shells on Shells	\$26
little necks, mussels, gulf shrimp, bouillabaisse	
Seared Mackerel	\$34
caraflex cabbage, coconut cream, mushroom, harissa	
Cornell Chicken	\$28
roasted carrot, jalape�o chimichurri, apricot puree	
AAA Aged Beef Burger	\$21
caramelized onion, thick cut peper bacon, american cheese, trinity sauce, fries	
Grilled Hanger Steak	\$38
bordelaise, broccoli rabe, miso sweet potato	

JOIN US FOR OUR SPECIAL HOLIDAY MEALS
THIS DECEMBER 24TH AND DECEMBER 25TH!