autumn



small plates

Local Cheese Board for Two 34 chef's selection of four local artisan cheeses crostini | assorted house-made pickles fruit preserve | honeycomb add serrano ham +7

Flash Fried Brussels Sprouts 16 smoked maple | pignoli dukkah | flaky salt

Caramelized Butternut Squash Bisque 15 maple | crème fraîche | sage

Heirloom Tomato Toast 18 challah | house lemon ricotta | toasted seeds | basil saba vinegar | cracked pepper

Sweet Chili Charred Octopus 21 asian pear | shaved fennel | teardrop peppers blood orange | micro salad

Butter Poached Garlic Shrimp 25 shallot | white wine | crushed chili butter | grilled ciabatta

Lobster Fritters 27 cabot sharp cheddar | fire roasted jalapeno cilantro-lime aioli

La Belle Farms Foie Gras 27 local mushrooms | garlic soubise | papadum red wine gastrique | 50 yr. sherry

Buttermilk-Fried Cauliflower 17 berbere | granulated honey | labneh | toasted almond

Baked Fig & Burrata 21 radicchio | 12 mo. serrano ham | salted pistachio brittle balsamic reduction

Beets & Arugula 17 herb chèvre | black currant | candied pecan citrus-tahini vinaigrette

big plates

Harissa & Hazelnut Crusted Swordfish 54 charred eggplant | carrot purée | blistered haricot verts olive tapenade | maple stout reduction

Iberico Pork Loin 56 butternut risotto | grilled radicchio | baked apple cider glaze | sage

Black Truffle Cacio e Pepe 52 house fettuccine | grafton village co. shepsog italian truffles

Steak Frites 54 filet mignon | black garlic butter | horseradish cream

Seared Duck Breast 53 roasted carrot | marble potato | beet | ancho caramelized honey | pine nut

10 oz. Prime Ribeye 60 cabot clothbound cheddar mashed potato haricot verts | bearnaise

Braised Veal Shortrib 54 lemon & rosemary grits | charred broccolini smoked cipollini | gremolata

Maple Glazed Salmon 48 oyster mushroom | sweet jewel yam | kale hijiki dashi | pepita



Chef Dylan Taylor & his Culinary Team