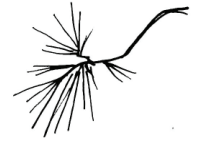


winter



small plates

Local Cheese Board for Two 34

chef's selection of four local artisan cheeses
crostini | assorted house-made pickles
fruit preserve | honeycomb

Flash Fried Brussels Sprouts 16

smoked maple | pignoli nut dukkah | flaky salt

Mushroom Toast 21

black truffle | local mushrooms | house ricotta
basil | white balsamic

Sweet Chili Charred Octopus 21

asian pear | shaved fennel | teardrop peppers
blood orange | micro salad

Garlic Shrimp 25

shallot | white wine | crushed chili butter | grilled ciabatta

Lobster Fritters 27

cabot sharp cheddar | fire roasted jalapeno
cilantro-lime aioli

Buttermilk-Fried Cauliflower 17

berbere | granulated honey | labneh | toasted almond

Charred Radicchio 18

baked apple | bayley hazen blue cheese
salted pistachio brittle | cask aged balsamic

Beets & Arugula 17

herb chèvre | black currant | candied pecan
citrus-tahini vinaigrette

big plates

Pistachio Crusted Halibut 54

za'atar | forbidden rice | charred broccolini | carrot puree
harissa honey

Apple Brined Iberico Pork Loin 56

butternut risotto | grilled radicchio | baked apple
cider glaze | sage

Italian Black Truffle Cacio e Pepe 52

house fettuccine | local cheese | cracked pepper
shaved truffle

Steak Frites 56

7oz filet mignon | house rub | black garlic butter
horseradish cream

Duck, Duck . . . 68

rendered breast & confit leg | candied carrot
celeriac purée | marble potato | dukkah | ancho chili

7oz NY Strip American Wagyu 68

herbed potato rosti | blistered haricot verts
fried onion | béarnaise

Berberé Spiced Lamb Rack 65

rosemary polenta | english peas | fire roasted tomato
cippolini | sunflower & mint pesto | lamb jus

Miso Buttered Scallops 55

oyster mushroom | spaghetti squash | hijiki dashi | shiso
tangerine agromato



EDSON | HILL

Chef Dylan Taylor & his Culinary Team

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

