

SNACKS

- crab beignets with old bay and mustard 10
- East coast oysters with mushroom mignonette 16
- Corn and Thyme cakes with salted butter 7
- Grilled Sourdough with ham and pickles 6

APPETIZERS

- Sliced tomatoes with herbs and fresh cheese 9
- Charcoal Roasted eggplant with bonito and basil 12
- Albacore tuna tartar with smoked jalapeno and peanut 15
- Beet salad with pumpkin seed, orange and creamy avocado 11
- Celery Root Soup with apple, bacon and hazelnut 9
- Tuscan Kale with herbed buttermilk and sunflower seeds 10

ENTREES

- Pot Roasted Cauliflower with late summer truffles and raisins 21
- Roast Chicken with whipped potatoes and wild mushrooms 26
- Poached Salmon with sweet corn and wheat berries 27
- Stuffed Skate wing with Brussels sprouts and brown butter 25
- Grilled Lamb loin with zucchini and goat cheese 28

TASTING MENU 69

- Slightly Dried Tomatoes with aged cheddar and lemon thyme
- Zucchini Tartlet with pistachio and green chili
- Fried duck egg with red mole and hand bread
- Poached monkfish with parsnip and French curry
- Grilled lamb rib with eggplant and marjoram
- spiced donut with green tomato jelly

mica