

## [ on toast ]

- fromage blanc & ramps 6.
- peas & bacon 7.
- Maryland crab 12.
- beef tartare, fresh horseradish 12.
- charred spinach & leeks 6.
- morels 14.

## [ raw ]

- ½ doz. oysters, citrus & cucumber 15.
- arctic char, crispy skin & lemon 13.
- tuna, jersey tomato compote, soy 15.
- hamachi, grapefruit & jalapeno 14.
- sea urchin, warm scrambled eggs 15.

## [ vegetables ]

- dressed beets, Moliterno 6.
- marinated artichokes 8.
- wood-roasted eggplant, hazelnuts 7.
- crispy potatoes, shishito peppers 6.
- today's greens, simply sautéed 6.

## [ small plates ]

- market lettuces, vegetables, rice wine vinaigrette 10.
- grilled heart of romaine, figs, aged cheddar 12.
- house-made mozzarella, rhubarb jam, sea salt 12.
- grilled shrimp & avocado salad, sweet chili dressing 16.
- steamed mussels, cherry tomatoes, basil broth 15.
- hand-cut buckwheat pasta, broccoli rabe, spring garlic & lemon 14.
- potato ravioli, braised lamb, fava beans 15.

## [ large plates ]

- grilled black sea bass, tender broccoli, fire-roasted tomato sauce 24.
- steamed Atlantic halibut with mushrooms, asparagus & lemon 26.
- pork blade steak, onion marmalade, sautéed bitter greens 22.
- braised beef cheek, spring beans, celery & herb salad 26.

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simply roasted in our wood-fire oven

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- today's whole Atlantic fish MP.
  - seafood & shellfish roast 62.
  - organic Amish chicken whole 45. / half 24.
  - 28 oz. dry aged prime bone-in strip loin 68.
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