

SOUPS

FISHERMAN'S STEW 18.

*pan seared bay scallops/octopus/haddock/
charred tomato/red pepper confit*

ROASTED BUTTERNUT SQUASH SOUP 12.

creme fraiche/aged balsamic

SALADS

12 INGREDIENT CHOPPED SALAD 12.

LITTLE GEMS & FRISEE 8.

shallot vinaigrette/herbs

ENDIVE, FRISEE, BLEU CHEESE 14.

honeycrisp apples/toasted walnuts

RADICCHIO & SHAVED FENNEL 13.

orange + sweet vermouth vinaigrette

STARTERS

HOUSEMADE CHARCUTERIE 22.

*chicken liver pate/garlic & pork terrine/
grass-fed pastrami/pickled red onions
caperberries/grilled housemade bread*

WARM HONEY-GLAZED BEETS 13.

goat cheese crema/toasted walnuts

WOOD GRILLED OCTOPUS 16.

housemade chorizo/almond romesco

RICOTTA GNUDI 13. APP / 26. MAIN

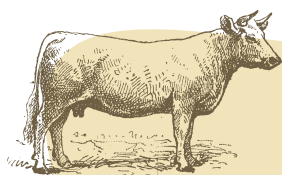
fresh tomato puree/toasted pignoli/parmesan

CELERY ROOT RISOTTO 14. APP/28. MAIN

olive oil/sea salt

TURKEY LEG RILLETTES 11.

pickled fennel/grilled toast/chive creme



SPECIALTIES

VEGETABLE CASSOULET 24.

flageolet beans/butternut squash/fennel/lentils/celeriac root/rutabaga puree

HOUSEMADE RIGATONI 'BOLOGNESE' 25.

braised beef/garlic/roasted tomatoes/parmesan

PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT 26.

beluga lentils/celery root puree/cipollini onions/roma tomato & saffron broth

ROAST FRESH ATLANTIC HADDOCK 28.

brandade/roasted plum tomatoes/chive gremolata

PORCHETTA 29.

braised red cabbage/pan roasted brussels sprouts/rosemary

OVEN ROASTED SNOWDANCE FARM CHICKEN 27.

fennel confit/heirloom onions/soubise/cardamom jus

WOOD GRILLED SLOPE FARM'S SIRLOIN STEAK 36.

roasted fingerling potatoes/lacinata kale/smoked tomato butter

SLOW BRAISED BEEF SHORT RIBS 34.

roasted carrots/celery root puree/truffled bordelaise



SIDES

MASHED POTATOES | FRENCH FRIES | BRUSSELS SPROUTS
FINGERLING POTATOES | BUTTERNUT SQUASH | SAUTEED KALE

All sides \$7