

APRIL 20, 2017

SNACKS

SMOKED TROUT RILLETTE

pickled winter vegetables, sorrel bavaois, rye toast
\$12

SOURDOUGH PRETZEL EPI

house made butter, caraway, parmesan,
pickled mustard
\$7

DUCK PÂTÉ

house pickles, crostini, grain mustard
\$9

POMMES CHAMONIX ^V

old bay, cheddar, spicy garlic aioli
\$7

BEEF FAT FRITES

harissa ketchup
\$6

SMALL PLATES

BLACK TRUFFLE & FOIE GRAS FONDUE

gruyère mornay, baguette
\$16

WERP FARM GREENS ^V

fig & brie croustillant, pickled parsnip,
brown butter-balsamic vinaigrette,
pickled mustard seeds
\$12

CAVIAR THREE WAYS

king crab salad, steelhead roe,
trout bottarga, squid ink blini
\$15

IRON ROASTED P.E.I. MUSSELS ^{GF}

smoked pimenton, warm harissa butter
\$16

RAMP FETTUCCINE ^V

spring garlic beurre monté, pickled ramps,
morel mushrooms
\$18

VENISON TARTARE

cured egg yolk, horseradish whipped crème fraîche,
15 minute quail egg, mustard vinaigrette, fried capers,
barley chips
\$18

HAM SAMPLER

Prosciutto di Parma - Italy
Jamón Serrano - Spain
Speck - Italy
grain mustard, whipped butter,
sourdough
\$25

PLATE OF ASSORTED CHEESES

date mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:

Pollyanna Lechery
Praga Dark Lager
Old Rasputin
\$9

BRAS D'OR

PEI - \$3
juicy salty flavor,
bitter lettuce like finish

MIRADA

Washington - \$3
medium brine, sweet finish,
full meat

KUMAMOTO

Washington - \$4
amazingly sweet,
clean, hint of honeydew

OYSTERS

EASTHAM

Massachusetts - \$3
mildly briny,
clean, crisp

OLD COVE

Massachusetts - \$3
briny, buttery,
sweet finish

CARAQUET

New Brunswick - \$3
firm texture, deep cup,
hint of brine

ENTREES

CONFIT SUCKLING PIG

scallop toast, burnt clementine, radicchio
\$25

SAUSAGE SANDWICH

boudin blanc, violet mustard,
truffled celery root-kohlrabi slaw,
New England split bun, beef fat frites
\$15

PAN SEARED BROCCOLI STEAK ^V

broccoli purée, broccoli arancini,
walnut-black garlic relish,
sunchokes, vegan demi glace
\$18

JUICY LUCY

Slagel Farms beef, American cheese,
red onion bacon marmalade, heirloom tomato,
butter lettuce, challah bun, beef fat frites
\$15

PAN SEARED STRIPED BASS ^{GF}

root vegetable pave, shaved fennel and shallot salad,
tarragon-mustard nage
\$28

CHOUCRUTE ^{GF}

seared duck breast, duck sausage,
confit duck leg, 18 hour sauerkraut,
caraway pickled apples, confit potatoes, duck jus
\$28

SLAGEL FARMS FLAT IRON STEAK

braised beef cheek, citrus braised candy stripe beets,
Tokyo turnips, thumbelina carrots,
charred cauliflower purée, aerated "beer"naise
\$26

"THE ORDINARY"

GARLIC STUFFED CRYSTAL VALLEY FARMS CHICKEN BREAST

braised leg and bacon stuffed piquillo peppers,
fiddleheads, basil pistou

PAIRED WITH #13

Ska Special ESB
\$31