

JUNE 18, 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

SPENCE FARM GREENS ^V

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

HAMACHI CRUDO

rhubarb-red pepper jam, watermelon radish,
toasted pistachio
\$17

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

smoked pimenton, warm harissa butter
\$16

RAMP FETTUCCINE

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

VENISON TARTARE

horseradish whipped crème fraîche,
15 min 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

cherry and tomato mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:

Coronado Orange Ave
Weihenstephaner Hefeweissbier
North Coast Old Rasputin
\$9

OYSTERS

KUMAMOTO

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

CARAQUET

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

38 NORTH

Virginia - \$3
mild brine,
slightly sweet

WELLFLEET

Massachusetts - \$3
sharp brine, plump meats,
rounded seaweed finish

NASKETUCKET BAY

Massachusetts - \$3
extremely briny and sweet,
crisp finish

ENTREES

SAUSAGE SANDWICH

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

GARLIC STUFFED CRYSTAL VALLEY FARMS

1/2 CHICKEN

asparagus risotto, toasted pine nuts,
charred asparagus, preserved lemon, natural jus
\$24

SEARED BROCCOLI ^{V GF}

white asparagus giardiniera, fava bean hummus,
spring vegetables
\$16

JUICY LUCY

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

ZARZUELA ^{GF}

Atlantic cod, PEI mussels, manila clams,
gulf prawns, cherry tomato concasse, saffron bomba rice,
baby zucchini, preserved lemon puree
\$29

MERGUEZ LAMB ROULADE

garbanzo falafel purée, roasted carrots,
yogurt-cucumber gel
\$24

SLAGEL FARMS FLAT IRON STEAK

veal breast roulade, fava bean salsa verde,
maitake mushrooms
\$28

CHOUROUTE ^{GF}

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

"THE ORDINARY"

PAINTED HILLS RIBEYE OSCAR

salsa verde hollandaise,
mustard spaetzle, garlic scape

PAIRED WITH #5

Praga Dark Lager
\$39