

JULY 14, 2017

## SNACKS

### SMOKED TROUT RILLETTE

pickled seasonal vegetables, sorrel bavarois, 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 kohlrabi,  
brown butter-balsamic vinaigrette,  
pickled mustard seeds  
\$12

### HAMACHI CRUDO GF

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

### IRON ROASTED P.E.I. MUSSELS GF

smoked pimenton, warm harissa butter  
\$16

### GOAT CHEESE RAVIOLO

leek ash pasta, roasted pepper purée,  
sweet corn, chanterelle mushrooms, hazelnuts and basil  
\$14

### 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

strawberry and thyme mostarda  
\$15

### PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:

Penrose Wit  
Weißenstephaner Hefeweissbier  
Belhaven Black  
\$9

## OYSTERS

### WILLAPA BAY

Washington - \$3  
lightly salty, sweetly cucumber,  
delicate finish

### KUMAMOTO

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

### NASKETUCKET BAY

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

### OLD COVE

Massachusetts - \$3  
briny, buttery,  
sweet finish

### KATAMA BAY

Massachusetts - \$3  
smooth creaminess,  
sweet finish, a briny hit

### WELLFLEET

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

## ENTREES

### SAUSAGE SANDWICH

boudin blanc, violet mustard, truffled celery root 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,  
brioche 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 purée  
\$29

### 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"

### STRIPED BASS

summer succotash, heirloom tomatoes, compressed  
cucumber, nightshade jam, wild tarragon

### PAIRED WITH #1

Greene King Abbot Ale  
\$28

V - VEGETARIAN GF - GLUTEN FREE

Executive Chef: Henry Hill • Chef de Cuisine: Michael Coté • Sous Chef: Tyler Gore • Pastry Chef: Alex Willis

20% gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness