

AUGUST 11, 2017

## SNACKS

**SOURDOUGH PRETZEL EPI** v  
house made butter, caraway, parmesan,  
pickled mustard  
\$7

**DUCK PÂTE**  
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

**HEIRLOOM TOMATO PANZANELLA** v  
griddled heirloom, tomato vinaigrette,  
espelette croûtons, ricotta, basil powder  
\$13

**FOIE GRAS TORCHON**  
duck fat Hawaiian bread, fire roasted pineapple,  
pink peppercorns, sherry gastrique  
\$18

**IRON ROASTED P.E.I. MUSSELS** GF  
smoked pimenton, warm harissa butter  
\$16

**BEET CURED SALMON**  
rye cacao nib crumble, blueberry mostarda,  
horseradish, nasturtium  
\$18

**GOAT CHEESE RAVIOLO**  
leek ash pasta, roasted pepper purée,  
sweet corn, chanterelle mushrooms, hazelnuts, basil  
\$14

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

**PLATE OF ASSORTED CHEESES**  
cherry wine mostarda  
\$15

**PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:**  
Green King Abbot Ale (Nitro)  
Allagash White  
Belhaven Black  
\$9

## OYSTERS

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

**BLUE POINT**  
Connecticut - \$3  
very briny, firm texture,  
sweet aftertaste

**CAPITAL**  
Washington - \$3  
pure, crisp,  
sea salt flavor with clean finish

**OLD COVE**  
Massachusetts - \$3  
briny, buttery,  
sweet finish

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

**NASKETUCKET BAY**  
Massachusetts - \$3  
extremely briny and sweet,  
crisp 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, broccoli hummus,  
summer vegetables  
\$16

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

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

**STRIPED BASS** GF  
summer succotash, heirloom tomatoes,  
compressed cucumber, nightshade jam,  
wild tarragon  
\$24

**ROMAN SCALLOPS**  
romesco, zucchini, romanesco,  
pickled shallots, herb salad  
\$24

### "THE ORDINARY"

**MARROW CRUSTED NY STRIP**  
tropea onions, blistered shishito peppers,  
sauce soubise, foraged watercress, red ver jus

**PAIRED WITH #5**  
Praga Dark Lager  
\$32

v - VEGETARIAN GF - GLUTEN FREE