

MARCH 12, 2018

SNACKS

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

COUNTRY PÂTÉ
house pickles, crostini, grain mustard
\$9

SHISHITO HUSH PUPPIES V
shishito peppers, parmesan,
buttermilk and lime aioli
\$7

BEEF FAT FRITES
harissa ketchup
\$6

SMALL PLATES

BLACK TRUFFLE & FOIE GRAS FONDUE
gruyère mornay, baguette
\$16

BROWN BUTTER ROASTED SALSIFY GF V
vanilla parsnip purée, macadamia nut, meyer lemon,
black winter truffle, coffee shatter
\$16

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

WERP FARM GREENS V
watermelon radish, fennel, orange,
feta, crispy quinoa, tahini vinaigrette
\$11

IRON ROASTED MUSSELS GF
smoked pimenton, warm harissa butter
\$16

HAMACHI CRUDO
green apple, celery, meyer lemon,
moroccan olive crumble
\$16

ROASTED BEETS V
bulgar wheat salad, horseradish cream,
crispy onion, orange, fennel, pistachio
\$16

HAM SAMPLER
Prosciutto di Parma - Italy
Jamón Serrano - Spain
Broadbent Country Ham - Kentucky
grain mustard, whipped butter,
sourdough
\$25

PLATE OF ASSORTED CHEESES
grapefruit mostarda
\$15

PAIRS WELL WITH "CHEESE PLEASE!" FLIGHT:
Begyle Bushel and a Peck
Allagash White
Guinness Foreign Extra
\$8

CHELSEA GEM
Washington - \$4
low brininess, creamy texture,
mineral finish

KUSSHI
British Columbia - \$4
ultra-clean, rich minerality,
chilled cucumber

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

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BEAU SOLEIL
New Brunswick - \$4
delicate, mild brine,
sweet finish

PLYMOUTH CHAMPAGNE
Massachusetts - \$4
light brine, crisp,
sweet finish

RASPBERRY POINT
PEI - \$4
high brininess, clean flavor,
sweet finish

ENTREES

SAUSAGE SANDWICH
curried pork sausage, brown sugar mustard,
apple & brussel sprout slaw,
tabasco aioli, beef fat frites
\$15

SLAGEL FARMS ROASTED CHICKEN
root vegetables, creamed leeks, pot pie torchon,
espelette cracker, natural jus, truffle relish
\$24

SWEET POTATO RAVIOLI V
wild mushrooms, curried pecans,
pumpkin coconut sauce
\$18

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

RED WINE GLAZED SHORT RIB
fig smoked barley, pine nuts, baby kale,
iron roasted sunchoke, port wine fig
\$25

CHOUCROUTE GF
seared duck breast, duck sausage,
confit duck leg, sauerkraut,
caraway pickled apples, confit potatoes,
natural duck jus
\$32

DIVER SCALLOPS
caramelized honey agrodolce, braised cabbage,
brown butter cauliflower, pistachio, caraway tulle
\$26

"THE ORDINARY"

TRUFFLE HONEY GLAZED QUAIL
artichoke barigoule, roasted peewee potato,
nicoise olive, quail egg,
preserved orange-green peppercorn vinaigrette

PAIRED WITH #22
Begyle Bushel & A Peck
\$22

V - VEGETARIAN GF - GLUTEN FREE