



Dinner

For the table

Popovers, chive butter

Soup du Jour

Lamb Consomme, lamb dumplings, scallions, carrots 22

Carrot Ginger (GF, V) 22

Starters

Local oysters...six for 20 ...twelve for 39

Caesar – romaine, parmesan, white anchovies, croutons, lemon 22

Caprese – heirloom cherry tomatoes, bocconcini, pesto, balsamic (GF) 24

Arugula – pickled shallots, orange, egg bottarga, citrus vinaigrette (GF) 22

Skewered shrimp, herbs, lemon, tzatziki (GF) 27

Lump crab au gratin, toasted baguette, spinach 35

Chicken nuggets, crème fraîche, caviar (GF) 52

Entrees

Sea scallops, garlic butter, lemon risotto, charred tomatoes (GF) 47

Fluke, green asparagus, rainbow cauliflower, basil oil (GF) 44

Beef tenderloin, whiskey cream sauce, spinach, potato pancake 52

Eggplant milanese, rainbow vegetable couscous, confit garlic crema (GF, V) 39

Orange honey thyme chicken, butter potatoes, broccolini (GF) 44

Spaghetti carbonara, shiitake guanciale, peas, egg yolk, artichokes 41

Every ingredient has a home. We source locally to support the farmers and fishermen who sustain us.

Rev. 5.22.26

* THIS MENU ITEM IS COOKED TO ORDER OR IS SERVED RAW. FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

~ PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES ~