

## Singles

artisan bread  
house butter  
3  
assorted olives  
and nuts  
6  
pickles  
everything  
5  
shucked oyster  
mignoette  
2  
smoked fish  
crackers  
6

## Soups & Salads

Potato Leek Soup- whipped  
butter milk, blue crab, chicken  
crouton 10

Braised Onion Soup- mushroom  
& duck broth, crostini, cheddar 9

Nioise Salad- cured tuna-new  
potato-gem lettuce-anchovy  
vinn. 12

Baby beets- peas, tendril, rye  
crumb, goat yogurt, bread and  
butter dressing 11

Warm Kale Salad- cauliflower,  
mushrooms, bonito aioli, caper,  
olive 12

## Cheese 5 each 33 all

cabbot cheddar  
triple cream  
d' auvergne aged bleu  
pecorino  
goat  
burratta

## Charcuterie 6 each 34 all

foie torchon  
duck mortadella  
blood sausage  
octopus terrine  
sword pastram

## Flat Breads

Traditional – red sauce, house mozz, basil 9

Prosciutto- pecorino, artichoke, sweet vermouh 12

Poquito pepper - candied tomato and shallot , charred broccoli, manchego 11

Duck Confit- camembert, pickled red onion, olive crumble 14

## Small Plates

Fried oyster- kimchi aioli, green tomato chow chow, “deviled egg” 11

Charred Brussel Sprout- reduced sherry, parm, smoked salt 7

Roasted Butternut Squash- port cherries/ toasted meringue/ pecan 8

Seared Scallop- saffron spaetzle, spiced relish 9

Ravioli- ricotta, pork bolognese, hot pepper 11

Pork & Beans – birkshire pork meatballs, white bean cassoulette,demi 12

Miso Ramen- house noodles, pork belly, scallion, cured egg 14

Little Neck Clams- panchetta, chervil, corriander citrus tea broth 13

Lamb Chop- stewed lentil, tzatziki sauce 15

Short Rib Slider- braised short rib, marbled rye, cheddar, crispy parsnip 14

## Sides

Roasted Fingerlings, Stewed Lentil, Baby Artichoke, Charred Broccoli -5 each