



Soup & Salad

Spicy peanut soup, confit squash & braised duck, mint & orange oil cup 5 / bowl 9

Charred endive & frisee, winter citrus, pickled mustard seed
whipped goat cheese, preserved lemon & mint vinaigrette 13

Bruised kale & crispy kale, Danish bleu, poached pear, braised beets, walnut brittle, sherry vinaigrette 13

Waldorf wedge salad, raisins, honeycrisp apple & celery, roasted walnuts, Waldorf dressing 11

Cheese & Charcuterie 4/selection

Small Plates

Warm, savory gougeres, baked with gruyere cheese, whipped brown butter 6

Confit bravas potatoes, pumpkin & butternut squash, goat cheese, kale, paprika cream 10

Cacio e pepe linguine, parmesan & grana Padano, truffled egg 16

Braised duck leg, mole, pumpkin seed, parsnips & thyme 17

Seared brussels sprouts, apple gremolata, smoked bacon, apple butter, crispy chick peas, horseradish honey 10

Seared bay scallops, whipped cauliflower, smoked bacon, apple, roe, fried parsley, orange gastrique 20

House made lamb ravioli, fresh chevre, braised beets, fennel, pine nuts, pomegranate, lamb jus 13

Steamed mussels in white wine & sambuca broth, whole grain mustard, pancetta & tarragon 14

Entrees

Seared milk braised pork belly, Parisian cornmeal gnocchi, pumpkin & squash, wilted spinach, walnuts 26

Monkfish en croute, winter citrus, whipped goat cheese, saffron crème, frisee & kohlrabi, roe 28

Brisket burger, aged cheddar, iceberg lettuce, marinated tomato, shaved onion, aioli, pickle, house cut fries 17

Braised short rib, tarragon & cremini mushrooms, whipped vichyssoise potatoes, port wine sauce 29

Cornish Hen au Vin, pearl onions, baby carrots, salt mine potatoes 26

Braised oxtail & bone marrow ragu over cavatelli, black garlic oil, grana Padano 28

Lamb frites, chopped kale & mint chimichurri, lemon & fennel pollen 30

House made tagliatelle with calabaza squash puree, root vegetable ragu, pumpkin seed, fried sage 24

