



LITTLES... just a few bites

lite...

- Daily fish crudo
- Homemade whipped ricotta, herbs, toasted bread
- Roasted oysters, piquillo chimichurri, aged cheddar
- Parmesan sticks with La Quercia American Prosciutto

medium...

- Baby octopus, dark garlic gumbo
- Gigante beans , boquerones, farm egg, piquillos
- Wood fired baby shiitakes, port mushroom reduction, shaved Vacche Rosse
- Agnolotti ravioli, soppressata filling, brown butter and sage
- Deviled eggs with smith island crab meat

heavy...

- Duck Meatballs- mint creme fraiche
- Crispy Border Springs Farm lamb belly, espelette, orange
- Oxtail empanadas, salsa roja, creme fraiche
- Braised chicken, dark jus, caramelized veg, potato filling

SMALLS... several bites, suitable for sharing

lite...

- Artisan cheese - accompaniments
- Oven roasted radicchio, crispy maitake mushroom, beet chips, bacon, Point Reyes blue cheese and aged balsamic salad
- Daily selection of artisan breads with cultured butter
- Pickled local strawberry tuna tartar, sesame, horseradish, basil, scallion, crostini
- Panzanella - baby spinach, house croutons, basil vin, Italian buffalo mozzarella, aged provolone, roasted tomatoes

medium...

- Eggplant fries - Anson Mills polenta crust, buttermilk roasted garlic aioli
- Classic french onion soup - dark stock, melted onions, alpine gruyere, croustade
- Grilled local asparagus, gremolata, shaved parmesan
- Roasted baby carrots, chili fennel honey
- Soft shell crab, paprika cocktail
- Wood roasted fingerlings and shallots
- Pasta...house made TBD

heavy...

- 44 Farms short rib carpaccio, meyer lemon vinaigrette, capers
- Rosemary garlic schmaltz, shaved cheese on grilled bread
- Fire roasted stuffed artichokes, lamb merguez , Delicapra
- Charred angus skirt steak, crushed avocado, lime
- Braised Berkshire pork cheeks, jus, thyme

FEASTS... served platter style featuring large format proteins designed to be shared at the end of the meal by two

- Arnold Palmer brined whole Giannone chicken off the rotisserie and wood oven charred with lemon and rosemary
- Chefs daily steak harvest...large steak, charred, sliced and sauced
- Chefs daily fish harvest.....whole wood fired fish, garlic, herbs, lemon and brown butter
- Chefs daily pork harvest...TBD

WOOD FIRED FLATBREADS

- House crushed tomato sauce, Italian buffalo mozzarella, basil pesto
- Sliced wagyu meatballs, Iberico chorizo, double sausage fra diavolo sauce, fontina and Italian buffalo mozzarella
- Roasted mushrooms, baby artichokes, roasted garlic, preserved lemon, shaved asparagus, fried capers, parmesan cream
- Charred broccoli rabe, oil cured olives, Bulgarian feta, puttanesca
- Charred calamari, shrimp, clams, fennel, bechamel