

starters

* Scallops cauliflower, almonds, raisin brown butter	\$13.
* Chilled Lobster and Shrimp Salad pear, chili, coconut milk	\$18.
Oysters half dozen with mignonette	mkt.
* Beef Tartare cold poached egg, avocado, lime & crostini	\$14.
Today's Charcuterie for two or more	\$12 pp.
BBQ Pork Belly apple, watercress, almonds	\$10.
Stuffed Peppers pork sausage, feta, yia yia sauce	\$9.
Beef Cheek Pierogie horseradish & mushrooms	\$12.
Crispy Veal Sweetbreads apple, celery, bacon, mustard jus	\$13.
Roasted Marrow sea salt, oregano, capers & chilies (please allow 12 minutes)	\$9.

salads

Roast Chop Salad chick peas, peppers, salami, provolone pita chips & herb vinaigrette	\$9.
Mixed Green Salad shaved onion, grape tomato & red wine vinaigrette	\$6.
Baby Root Vegetable Salad carrot, beets, radish, feta, mint	\$9.



A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. THANK YOU

entrees

Roast Beast of the Day	MP.
Pork Shank Confit sweet and sour cabbage, grapes, walnuts	\$28.
* Veal Chop Milanese roasted tomato, onion, arugula	\$36.
Lemon Chicken greek yogurt, chick peas, arugula	\$20.
Trout collard greens, blackeyed peas, bacon, pig ear salad	\$24.
Duck Confit Ragu pappardelle, butternut squash, leeks, lucques olives	\$24.
Atlantic Cod squash puree, brussels, pancetta, apple gastrique, almonds	\$28.
* Salmon fingerlings, fennel, lemon, kalamata olives	\$23.
* Seared Duck Breast farro, swiss chard, golden raisins	\$32.

steaks & chops

* Filet Mignon sea salt & olive oil	\$28.
* Filet Mignon crab bearnaise	\$36.
* House Aged Ribeye blue cheese onions	\$34.
* Hanger Steak pickle sauce & parsley salad	\$24.
* Smoked Pork Chop polenta, pickled chilies, bbq onions	\$28.
* Porterhouse for 2 roast steak sauce, pickled green tomato (please allow 30 minutes)	\$59.
* House Aged New York Strip roasted marrow, pickles & horseradish	\$36.

All of our meat is hand chosen and naturally raised.

sides

Rosemary Fries	\$5.	Spinach & Feta Au Gratin	\$7.
Whipped Potatoes	\$5.	Fried Brussels Sprouts	\$7.
Mac & Cheese	\$7.	Roasted Cauliflower	\$7.
Wild Mushrooms	\$7.	Glazed Sweet Potatoes	\$7.
Soft Polenta	\$5.	Roasted Beets	\$7.

*Note: Cooked to Order.

Consumption of raw or undercooked foods may cause food borne illness.