



### Bread & Butter

*Saverio's Bakery Baguette, Cultured House Butter*  
4

### Pommes Frites & Aioli\*

6

### House Pickles & Marinated Olives

10

### Charcuterie & Cheese

MP

### Potted Foie Gras

*Seasonal Fruit, Saverio's Brioche, Saba*  
19

### Escargot

*Persillade Compound Butter, Dijon, Crostini*  
6 for 16

### Pork Belly

*Calabrian Chili, Fish Sauce Vinaigrette, Daikon, Cilantro*  
13

### Roasted Bone Marrow

*Mixed Citrus, Horseradish, Shallot,  
Fresh Herbs, Grilled Bread*  
15

### Crispy Fried Brussels Sprouts

*Grana Padano*

### **Choice of Citrus or Vietnamese Vinaigrette**

*sm 9/ lg 12*

### Kale Caesar\*

*Boquerones, Soft Egg, Grana Padano,  
Radish, Cured Egg Yolk, Crouton*  
16

### Beet & Farro Salad

*Fromage Blanc, Pecans,  
Assorted Preserved Fruit, Citrus Vinaigrette*  
*sm 12/ lg 18*

### Garden Salad

*Local Mixed Greens, Radish, Fennel, Carrot,  
Turnips, Sherry Vinaigrette, Crouton*  
*sm 8/ lg 14*

### Seasonal Grilled Vegetables

*Assorted Sauces*  
*sm 9/ lg 16*

## Spring 2024

*Plates are served as they are prepared & meant to be shared...*

### Mushroom Tart\*

*Puff Pastry, Assorted Mushrooms, Dijon Cream,  
Caramelized Onion, Cured Egg Yolk*  
16

### Grilled Octopus

*Aji Amarillo Yogurt, Duck Fat Fingerlings, Red Harissa,  
Confit Fennel, Wild Onion, Cilantro*  
*sm 19/ lg 34*

### Pan Seared Ling Cod

*Melted Leeks, Seasonal Alliums, Citrus Beurre Blanc*  
24

### Seared Sea Scallops

*Confit Carrot, Green Onion Soubise, Lardon,  
Fiddlehead Fern, Sauce Verte*  
*sm 22/ lg 38*

### Shellfish Catalan

*Mediterranean Mussels, Manila Clams, Shrimp,  
House Chorizo, Madeira, Cream, Grilled Bread*  
*sm 18/ lg 32*

### Chicken Schnitzel

*PK Pastures Panko Breaded Chicken Breast,  
Sauce Gribiche, Radish*  
21

### Duck Confit

*Smashed Fingerling Potato, Nettle Pistou, Fiddlehead Fern,  
Demi-glace, Carrot Hazelnut Romesco*  
27

### Knee Deep Steak Frites\*

*Rotating Selection, Pommes Frites,  
Greens, Rotating Compound Butter*  
MP

## CHEF'S TASTING MENU

*75/per person*

*5 Courses*

*Ends at 9:00*

*We Like to Surprise You*

*Whole Table Participation Encouraged*

*Specify Family Style or Individually Plated*

*Let Us Know of Any Serious Allergies*

### **Optional Wine Pairing**

*32*

*Executive Chef Eric Dodds*

*\* Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Please let us know about any allergies!! Alliums & butter can be difficult...  
20% service charge is added to parties of 6 or more. Limit of three checks per table please.*