

## TO SHARE

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WELLFLEET OYSTERS, Gin Gelée, Cocktail Onions, Cornichons, Chive Oil <i>Chef Erik Anderson</i>	23
JAMON IBERICO DE BELLOTA, Beaten Biscuit, Sunchoke Relish <i>Chef Linton Hopkins</i>	25
RATATOUILLE TARTINE, Piquillo Peppers, Basil Oil	12
BROCCOLI PIZZETTA, Chili, Walnut Pesto	14
DIAVOLA PIZZETTA, Salami Napolitana, Smoked Mozzarella, San Marzano Tomato, Chili Oil <i>Chef Lachlan Mackinnon-Patterson</i>	17

## APPETIZERS

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SALAD OF THE MONTH <i>Food &amp; Wine Magazine by Chef Joanne Weir</i> Romaine, Roasted Butternut Squash, Ricotta Salata, Toasted Pepitas and Citrus Vinaigrette	14
CHEFS CLUB SALAD Beets, Tête de Moine, Mint, Basil, White Balsamic	13
FLUKE CRUDO Preserved Lemon, Espelette Pepper	19
WATERMELON GAZPACHO Piquillo Peppers, Market Tomatoes, Almonds, Cucumbers	15
JOHNNY CAKE <i>Chef Linton Hopkins</i> Asparagus, Mixed Greens, Mojo Rojo	16
SMOKED & SEARED HUDSON VALLEY FOIE GRAS <i>Chef Gabriel Rucker</i> Sunchoke, Buttermilk-Thyme Jam, Duck Confit, Apple	26
MAINE DIVER SCALLOPS Quinoa, Meyer Lemon, Calabrian Chili Oil	17
LOW COUNTRY SEAFOOD PAN ROAST <i>Chef Linton Hopkins</i> Anson Mills Grits, Carolina Trout Roe, Paprika	22
POTATO GNOCCHI Charred Corn, Chanterelles, Fennel, Chilies	16/26

## ENTREES

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BUCATINI ALLA CARBONARA <i>Chef Lachlan MacKinnon-Patterson</i>	20
Sfoglino Bucatini, Smoked Guanciale, Red Onion, Hudson Valley Egg Yolk, Pecorino Ginepro	
“LE PIGEON” <i>Chef Gabriel Rucker</i>	38
Dirty Rice, Chicken Liver Mustard, Salsa Verde	
ARCTIC CHAR	29
Peas, Baby Romaine, Pearl Onions, Pistachio, Coconut Curry Sauce	
SASSO CHICKEN <i>Chef Gabriel Rucker</i>	32
Grilled Zucchini, Marcona Almond, Black Truffle, Cipollini Onion	
BLACK BASS	30
Market Carrots, Castelvetrano Olives, Maitake Mushrooms, Carrot-Chipotle Jus	
COLORADO LAMB CHOPS <i>Chef Lachlan MacKinnon-Patterson</i>	39
Cotechino, Endive, White Beans, Pear	
THAI GLAZED SHORT RIBS FOR 2 <i>Chef Erik Anderson</i>	86
Barrel Aged Fish Sauce, Broccoli, Peanuts, Mint, Cilantro	
44 FARMS PRIME NY STRIP <i>Chef Erik Anderson</i>	60
Onion Glaze, Bone Marrow, Spring Vegetables, Horseradish	

## SIDES

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ROASTED BABY CARROTS, Pistachio Granola, Carrot Puree	12
GRILLED ASPARAGUS, Herb Jus, Parmesan	12
ROASTED WILD MUSHROOMS, Parsley	14
BROCCOLINI, Chili, Parmesan	12
POTATO PUREE, Crispy Potato Skin, Raspberry Powder <i>Chef Erik Anderson</i>	10

*Culinary Director: Didier Elena*  
*Executive Chef: Matthew Aita*