

BITES
(items meant to be shared)

CRAB CAKES | JUMBO LUMP CRAB | WHITE BALSAMIC-TOMATO JAM | PETTITE HERBS | **12**

HERB CRUSTED BONE MARROW | RED WINE-ONION JAM | TOASTED BRIOCHE | **12**

RISOTTO FRITTERS | PARMIGIANO REGGIANO | PEAS | BASIL AIOLI | TOMATO CARMEL | **8**

ARTICHOKE FRITTO | BLACK TRUFFLE AIOLI | **12**

SMALL PLATES
(items as a first course)

HEIRLOOM TOMATO GAZPACHO | POACHED SHRIMP | HERB OIL | **10**

SIMPLE COMPOSED SALAD | PETTITE LETTUCES | MARINATED TOMATOES | CRISPY ONIONS | FIG BALSAMIC VINAIGRETTE | **8**

FRISÉE SALAD | POACHED PEAR | PECANS | GOAT CHEESE | MAPLE VINAIGRETTE | **10**

PAN SEARED FOIE GRAS | PAIN PERDU | ROASTED PEAR | ALMOND CRUMBLE | **15**

WARM ASPARAGUS | SMOKED DUCK | SUNNY SIDE EGG | SHERRY VINAIGRETTE | **12**

CHARCUTERIE & CHEESE
(artisanal)

CHARCUTERIE PLATE | **14**

MANGALITSA PORK PÂTÉ DE CHAMPAGNE & LONG ISLAND DUCK RILLETTE

ACCOMPANIMENTS | HOUSEMADE PICKLES | WHOLE GRAIN MUSTARD | MÂCHE | BALSAMIC SYRUP | RAISIN JAM | SOURDOUGH & CRANBERRY WALNUT BAGUETTE

CHEESE | TASTING OF THREE | 12 TASTING OF FIVE | 16

HUMBOLDT FOG | HINTS OF LEMON ZEST & LICORICE | PASTEURIZED GOAT | SOFT | CALIFORNIA

BÛCHERON [BOOSH-RAWN] | BUTTERY | LIGHTLY TANGY | PASTEURIZED GOAT | SOFT | FRANCE

GRAFTON RESERVE CHEDDAR | ROBUST | AGED TWO YEARS | PASTEURIZED COW | FIRM | VERMONT

EPOISSES [AY-PWAHSS] | STINKY | SALTY | PASTEURIZED COW | WASHED RIND | SOFT | FRANCE

GREAT HILL BLUE | TANGY | SWEET | SLIGHTLY SPICY | RAW COW | CRUMBLY | MASSACHUSETTS

IDIAZABAL [EE-DYAH-THA-BALL] | SHARP | PUNGENT | SLIGHTLY PIQUANT | RAW SHEEP | FIRM | SPAIN

PECORINO BOSCHETTO TARTUFO | TRUFFLE | PASTEURIZED COW & SHEEP | MOIST & FIRM | ITALY

ACCOMPANIMENTS | ROSEMARY-HAZELNUT SHORTBREADS | MÂCHE SALAD | RAISIN JAM | SOURDOUGH & CRANBERRY WALNUT BAGUETTE

ENTRÉES (market inspired)

HANGER STEAK

SALSIFY PURÉE | WILD MUSHROOMS | RAINBOW SWISS CHARD | BLACK TRUFFLE SAUCE | 28

RED WINE GLAZED DUCK BREAST

PARSNIP PURÉE | BRAISED KALE | ROASTED PEAR | 27

FRENCH BREAST OF AMISH CHICKEN

FRESH CORN POLENTA | BRUSSEL SPROUTS | BACON LARDONS | SHERRY-CHICKEN JUS | 25

SOIGNE BURGER

HOUSEMADE PICKLES | AGED CHEDDAR | BACON-ONION JAM | TRUFFLE FRIES | 16

PAN ROASTED COD

CORN PURÉE | FINGERLING POTATOES | RAMPS | 25

BLACK PEPPER CRUSTED TUNA

RÖSTI POTATO | SPINACH | CIPPOLINI ONIONS | PORT WINE REDUCTION | 27

HOUSEMADE SPAGHETTI

CHORIZO | MUSSELS | SHRIMP | ARTICHOKE | CHERRY TOMATOES | 18

BUTTERNUT SQUASH RAVIOLI

SAGE BROWN BUTTER | KALE | BALSAMIC REDUCTION | 18

GREENMARKET RISOTTO

SEASONAL VEGETABLES | MASCARPONE | PARMIGIANO REGGIANO | 16

SIDE ITEMS (6 | each)

FRESH CORN POLENTA | SAUTÉED SPINACH | WILD MUSHROOMS |
BRAISED KALE | TRUFFLE FRIES | BRUSSEL SPROUTS & BACON | ROASTED FINGERLINGS

MENU SUBJECT TO CHANGE BASED UPON MARKET AVAILABILITY
PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES & DIETARY RESTRICTIONS
FOR PARTIES OF 8 OR MORE AN 18% GRATUITY WILL BE ADDED