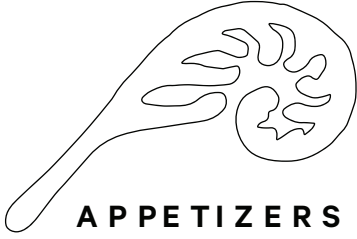


# FERN



## APPETIZERS & SALADS

warm marinated olives, marcona almonds, parmesan chunks, aged balsamic 14

wood fired carrots, aleppo yogurt, pistachio, herb oil 18

east coast oysters, mignonette 21

red snapper crudo, gooseberries, borage, crispy shallots, tarragon oil 25

meatballs, polenta, herb tomato sauce 20

wood fired bone marrow, pear agrodolce, sourdough crostini 22

little gem caesar, anchovy parmesan dressing, garlic breadcrumb 20

endive, radicchio, frisee, gorgonzola dolce, candied walnut, maple balsamic vinaigrette 20

napa cabbage, fennel, radish, husk cherries, pistachio, white balsamic vinaigrette 21

prosciutto di parma, burrata, basil pesto, crostini, aged balsamic 22

## PIZZAS

gluten free crust available

margherita pizza, san marzano tomato, mozzarella, oregano, basil 22

diavolina pizza, san marazano tomato, mozzarella, spicy salami, scallions 23

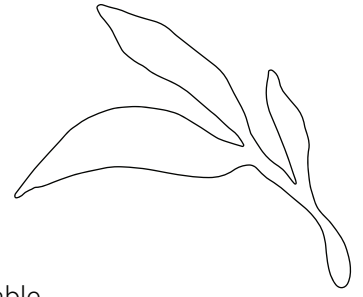
bianco pizza, ricotta, mozzarella, pecorino, pistachio, crispy garlic, spicy honey 23

monza pizza, san marzano tomato, mozzarella, sausage, broccoli rabe, red onion 23

mortadella pizza, ricotta, asiago, olives 23

acciuga pizza, anchovy, olives, red onion, crispy capers, oregano, tomato, mozzarella 23

*Chef De Cuisine James Pavao*



## PASTAS

gluten free pasta available

penne puttanesca, tomato, garlic, olives, capers, hot pepper, parsley 26

rigatoni butera, sausage, peas, spicy tomato, touch of cream 28

tagliatelle, red prawn crudo, roasted shrimp beurre blanc, scallion 32

cavatappi, lamb bolognese, goat cheese ricotta 28

gnocchi di ricotta, pancetta, peas, garlic, white wine 28

## MAINS

roasted half chicken, potato au gratin, chestnut mushrooms, romesco 38

14 oz rib eye steak, rosemary fries, aioli 47

veal porterhouse, new potatoes, artichoke, oyster mushroom, madeira 46

halibut, freekeh, baby turnips, preserved lemon creme fraiche, black tobiko 42

arctic char, farro, baby fennel, olives, celery, herbs 39

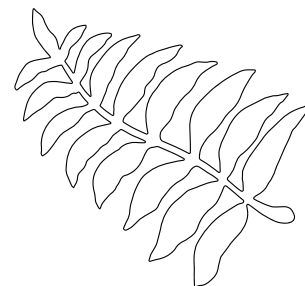
## SIDES

rosemary fries, aioli verde 11

charred asparagus, black garlic aioli 13

smashed fingerlings 11

sauteed swiss chard 13



*Sous Chef Katherine Bowman*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any food allergies. The food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts.*

**\*\*\*\*parties of 7 or more people will have an auto gratuity of 20% added to the check\*\*\*\***