



✦ LET US COOK FOR YOU ✦
nine dishes, four courses, family-style

95pp FOOD / 65pp WINE

WARM SOURDOUGH with grass-fed butter. . . 8

GARLIC BREAD . . . 14

HOUSE-MADE FOCACCIA with whipped ricotta . . 14



RIBOLLITA our tuscan vegetable soup with black cabbage, white beans, parm and breadcrumbs . . 17

LINE-CAUGHT TUNA CRUDO tuna 'nduja and honeynut squash. . . 27

CHICORY SALAD sesame-spiced walnuts, white balsamic, orchard fruits. . . 22

BUFFALO MOZZARELLA caramelized black mission figs, fig vinaigrette. . . 25

GRILLED CALAMARI SALAD chickpeas, olives, celery, oregano. . . 24

GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



CAMPANELLE mushrooms, marsala, goat cheese crumb. . . 30

MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32

CARAMELIZED CARAFLEX CABBAGE walnuts, aged cheddar, mushrooms, basil. . . 29

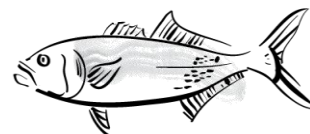
WILD MONKFISH sunchoke & farro verde. . . 39

IBERIAN DUROC PORK CHOP apple, pickled radicchio, hazelnut . . . 45

SPATCHCOCK CHICKEN celery root, market grapes, tarragon. . . 38 half / 76 whole

9oz AMERICAN WAGYU BAVETTE beef fat-fried potatoes, garlic aioli, rosemary. . . 49

30oz GRASS-FED CÔTE DE BŒUF grilled chicories, anchovy vinaigrette. . . 185

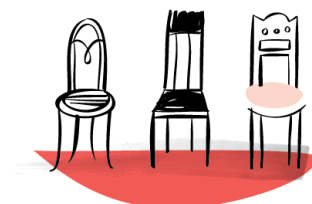


SAUTÉED MARKET GREENS olives, garlic. . . 15

BUTTER BEANS pine nut pesto, parm. . . 14

HOUSE-MILLED POLENTA "cacio e pepe". . . 14

ROASTED JAPANESE SWEET POTATO brown butter. . . 15



APERTIVO COCKTAILS

- VERMOUTH HIGHBALL soda, citrus peel..... 13
- “HEY SAILOR!” SPRITZ 16
grapefruit, gentian, prosecco, thyme
- ADONIS 14
amontillado sherry, cocchi di torino, orange bitters

SHAKEN + FRESH!



- HOLD YOUR SEAHORSES 19
vodka, lemon, ginger, génépy, yellow chartreuse
- MODERN MAJOR GENERAL 19
old tom gin, plum, walnut, lemon
- CLASSIC DAIQUIRI 18
white & dark rums, organic sugar, lime
- SPICY GILLY 19
tequila, chili de arbol, cherry, falernum, lime



SPIRIT FORWARD

- STARBOARD MARTINI 19
french gin, white vermouth, maldon sea salt
- WHITE MEZCAL NEGRONI 19
mezcal, suze, cocchi americano, quinquina
- VIEUX FROM THE ORCHARD 19
rye whiskey, applejack, cocchi di torino, all-spice
- TAXMAN 20
bourbon, espresso liqueur, gran classico bitter

BEER + CIDER

- PILSNER von trapp “bohemian style lager” VT -12oz-..... 9
- FARMHOUSE PALE ALE oxbow, ME – 12oz-10
- OKTOBERFEST zero gravity, VT – 12oz- 8
- EXTRA DRY CIDER farnum hill, NH -6oz gls-12

BOOZE-FREE!

- AMARO GINGER MULE
- pathfinder “hemp & root,” ginger beer, lemon..... 13
- MONKEY FIZZ spiced apple cider, soda, lemon..... 11
- PHONY NEGRONI st. agrestis, NY 12
- SPARKLING ROSÉ wolffer estates, NY..... 13
- ATHLETIC BREWING “run wild IPA,” CT 8
- CASAMARA ”isla” amaro club soda, MI..... 7

WINES BY THE GLASS

SHERRY (3oz)

- MANZANILLA la cigarrera 10
- FINO el maestro sierra12
- AMONTILLADO cesar florido ”cruz del mar”13

BUBBLY

- SPARKLING ROSÉ CABERNET FRANC.....18
fabrice gasnier “la cravantine,” ’23, loire, FR
- CRÉMANT DU JURA BRUT21
philippe vandelle, NV, jura, FR

WHITE

- RIESLING KABINETT selbach-oster, ’23, mosel, DE ..16
- ETNA BIANCO palmento costanza, ’24, sicily, IT ..20
- VOUVRAY CHENIN BLANC19
aubuisieres “le petit clos,” ’23, loire, FR
- DOURO BRANCO RABIGATO++21
seabra “xisto illimitado,” ’23, douro, PT
- GRÜNER VELTLINER.....18
johannes zillinger “reflexion K,” ’23, weinviertel, AT



ORANGE-YOU-CURIOUS?

- PROCANICO marini “zero8,” ’24, lazio, IT17
- MALVASIA piquentum, ’21, istria, HR.....19

ROSÉ

- CHÃO DE LAVA ROSÉ16
insula vinus, ’23, açores, PT

CHILLED RED

- PRIMITIVO fatalone, ’24, puglia, IT18
- GAILLAC BRAUCOL+++16
l’enclos des braves “tombe du ciel,” ’22, sud-ouest, FR

RED

- PINOT NOIR dunites, ’23, SLO coast, CA20
- MENCÍA c. marquez perez “parajes,” ’23, bierzo, ES ..17
- NEBBIOLO hilberg “29.5,” ’22, piedmont, IT.....18
- CARMENERE de martino, ’14, maipo, CL.....19
- BANDOL trois filles, ’20, provence, FR.....21