



♦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

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

LINE-CAUGHT TUNA CRUDO tuna ‘nduja & honeynut squash. . . 27

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

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

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

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



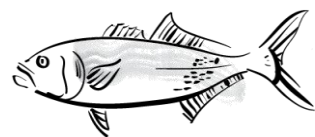
CAMPANELLE mushrooms, marsala, goat cheese crumb. . . 30

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

ROASTED HONEYNUT SQUASH tuscan lentils, parsnips, sesame vinaigrette. . . 31

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. . . 51

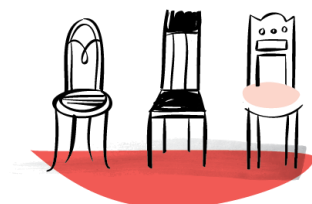
GRASS-FED CÔTE DE BŒUF grilled chicories, anchovy vinaigrette. . . MP

SAUTÉED MARKET GREENS olives, garlic. . . 15

BUTTER BEANS broccoli rabe & pumpkin seed pesto, parm. . . 14

HOUSE-MILLED POLENTA “cacio e pepe” . . . 14

ROASTED JAPANESE SWEET POTATO brown butter. . . 15



FANCY FAKES

NOR'EASTER SPRITZ	12
house-made cranberry shrub, orange peel, tonic, lemon	
MONKEY FIZZ	13
spiced apple cider, cinnamon, soda, lemon	
AMARO MULE	15
pathfinder "hemp & root" N/A amaro, ginger beer, lime	

APERTIVO

VERMOUTH HIGHBALL	13
soda, citrus peel	
"HEY SAILOR!" SPRITZ	16
grapefruit, salers, prosecco, soda	
ADONIS	14
amontillado, cocchi di torino, orange bitters	

SHAKEN + FRESH!



HOLD YOUR SEAHORSES	19
vodka, lemon, ginger, yellow chartreuse	
SECOND STAR TO THE RIGHT	19
a vodka sour with pear, oloroso, lemon & honey	
MODERN MAJOR GENERAL	19
old tom gin, plum, walnut, lemon	
AN INSIGNIFICANT STORM	19
tequila, herto bitter, green chartreuse, lime	



SPIRIT FORWARD

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

BEER + CIDER

LAGER	9
singlecut "frequency" NY -12oz-	
IPA	9
fiddlehead, VT - 12oz-	
OKTOBERFEST	7
zero gravity, VT - 12oz-	
EXTRA DRY CIDER	12
farnum hill, NH -6oz gls-	

BOOZE-FREE!

SPARKLING ROSÉ	13
wolffer, north fork, NY	
PHONY NEGRONI	12
st. agrestis, NY	
N/A IPA	8
athletic "run wild IPA," CT	
CASAMARA	7
"isla" amaro club soda, MI	

WINES BY THE GLASS

SHERRY (3oz)

MANZANILLA	10
la cigarrera, sanlucar	
FINO	12
el maestro sierra, jerez	
AMONTILLADO	13
florido "cruz del mar," chipiona	
OLOROSO	15
alvear "caton 20 year solera," montilla	

BUBBLY

SPARKLING ROSÉ	18
cabernet franc	
fabrice gasnier "la cravantine," 23, loire, FR	
CRÉMANT DU JURA BRUT	21
philippe vandelle, NV, jura, FR	

WHITE

RIESLING	16
kabinett selbach-oster, '23, mosel, DE	
FALANGHINA	17
frattasi, '24, campania, IT	
VOUVRAY	19
chenin blanc	
aubuisières "le petit clos," '23, loire, FR	
DOURO BRANCO	21
rabigato++	
seabra "xisto illimitado," '23, douro, PT	
GRÜNER VELTLINER	18
johannes zillinger "reflexion K," '23, weinviertel, AT	

ORANGE-YOU-CURIOUS?



PROCANICO	17
marini "zero8," '24, lazio, IT	
MALVASIA	19
piquentum, '21, istria, HR	

ROSÉ

CHÃO DE LAVA ROSÉ	16
insula vinus, '23, açores, PT	

CHILLED RED

PRIMITIVO	18
fatalone, '24, puglia, IT	
BLAUFRÄNKISCH	17
straka, '22, eisenberg, AT	

RED

PINOT NOIR	20
dunites, '23, slo coast, CA	
TINTO	16
cortes de cima "chaminé," '20, alentejano, PT	
MENCÍA	17
c. marquez perez "parajes," '23, bierzo, ES	
CLARET	19
kabaj "the rider," NV, goriška brda, SI	
BAROLO	27
monforte d'alba	
diego conterno, '18, piedmont, IT	