

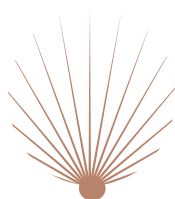
Vegetable Driven



Pumpkin Dinner Roll *v* \$14
cultured butter, honeycomb

Peak Fall Vegetables *pb, gf* \$26
beluga lentils, parsley oil, citrus vinaigrette

Wild Mushroom Ravioli *v* \$34
sherry, brown butter, shallots, porcini



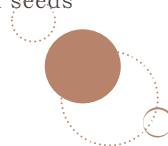
Smoked Yukon Potato *v, gf* \$16
charred leek chili crisp

Ricotta Gnocchi *v* \$26
aleppo pepper, honeynut squash, pecorino sardo

Garden Greens *n* \$22
roquefort blue cheese, spiced nuts, candy snap grapes, bacon lardon

Artichoke Tempura *v* \$24
béarnaise, chili oil

Delicata Squash *v* \$24
citrus ricotta, pomegranate hibiscus, pumpkin seeds



pb-plant based

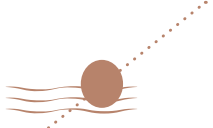
v-vegetarian

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n-contains nuts

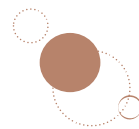


Land and Sea Inspired

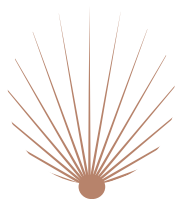
	Hamachi <i>gf</i>	\$ 24
	jalapeño, sudachi vinaigrette, pomelo	
	Octopus a la Plancha <i>gf</i>	\$ 34
	crushed potato, olive tapenade, paprika beurre blanc	
	Sea Bass <i>gf</i>	\$ 36
	verjus beurre blanc, fine herbs, salsa verde	



Beef Tartare	\$ 24
porcini flatbread, quail egg, fennel cream	
Hanger Steak <i>gf, n</i>	\$ 36
jalapeño chimichurri, pistachio romesco, onion jus	



Foie Gras & Truffle Terrine	\$ 32
bacon shallot jam, whole grain mustard, grilled sourdough	
Long Island Duck <i>gf, n</i>	\$ 38
pistachio crust, sunchoke, sauce l'orange	



N'duja Bucatini	\$ 32
calabrian chili, fennel, tomato	
Atlantic Salmon <i>gf</i>	\$ 36
smoked fingerling potato, bacon, midnight chard	
Fire Roasted Pork Chop <i>gf</i>	\$ 46
yellow oyster mushrooms, kohlrabi, cherry demi glace	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

Desserts \$14

Chocolate Brownie *v*

chantilly cream, cocoa nib croquant, caramel, mint oil



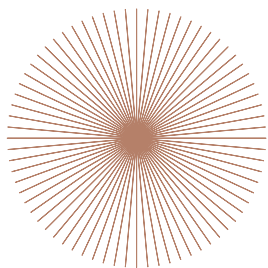
Hazelnut Tiramisu *v, n*

chocolate mousse, crème café

Berry Tart *v*

whipped buttermilk, honey vinaigrette

Coffee & Tea



Espresso	\$4
Macchiato	\$5
Cortado	\$5
Cappuccino	\$5
Caffe Latte	\$5
Flat White	\$5
Drip Coffee	\$5
Chai Latte	\$6

Earl Grey	\$5
English Breakfast	\$5
Organic Green	\$5
Ginger Turmeric	\$5
Raspberry Herbal	\$5
Mint Verbena	\$5
Rooibos Chai	\$5
Pomegranate Oolong	\$5

Digestifs

Rammazotti	\$ 14
Cynar	\$ 14
Averna	\$ 14
Grand Marnier	\$ 18
Hennessy XO	\$ 60

Dessert Wine

Michele Chiaro Moscato d'Asti	\$ 14
Dry Sack Amontillado Sherry	\$ 14
T.F 10 Year Old Tawny Port	\$ 14
Barton & Guestier Sauternes	\$ 14