

starters

DEVEILED EGGS 🍴 7

aleppo chile powder, dijon, cape may sea salt

FORAGERS FARM SALAD 🍴🥜 13

baby greens, olive dirt, sherry vinaigrette

CHICKEN SOUP 15

organic chicken, bone broth, brown beech mushrooms & carrots, parsley, mint & cilantro

YUKON GOLD POTATO GNOCCHI 24

house made dumplings, white wine, shallots & cream, gruyere, bacon, poached egg

CRISPY BROCCOLINI 🍴 14

chickpea batter, lemon aioli, olive tapenade

SUN-DRIED TOMATO-CANNELLINI DIP 🍴 14

carrots and green bell peppers, sesame pita crisps

ROASTED BEET SALAD 21

red and gold beets, baby arugula, goat cheese, walnut dressing

CHEESE BOARD 🍴

selections curated by our cheese monger
two 13. three 16. four 18. six 21.



main course

BUTCHER'S CUT MP

black garlic, lemon, rainbow chard and red baby kale, potato soufflé, red piquillo tapenade

GRILLED BERKSHIRE PORK CHOP 39

house polenta, glazed apple and turnip, fried lotus root, pomegranate seeds, hard cider sauce

PAN ROASTED DUCK BREAST 32

poached pear, roasted celery root, fonio pilaf, port wine & fig chutney

ROASTED CHICKEN 29

quinoa and brown rice, sautéed escarole, hot yellow pepper sauce, sage pan jus

BEET BARLEY BURGER 🍴🥜 20

carrot kraut, herb coconut yogurt, sesame brioche, crispy fingerlings

MUSHROOM PAPPARDELLE 🍴🥜 26

house made pasta, sherry, toasted almond

LAMB BOLOGNESE 27

house made pappardelle, tomato, local pastured lamb

MARKET FISH MP

lobster bisque, salsify & baby carrots, watermelon radish, chili oil

CHARRED OCTOPUS 32

curried cauliflower puree, chorizo & potatoes, pimenton oil, grilled shishitos

ROYAL TRUMPET MUSHROOM "PASTRAMI" 🍴🥜 26

rye berry risotto, pickled mustard seeds, red cabbage, local baby greens

SEASON'S HARVEST 🍴 26

pan sautéed winter vegetables, mushrooms, spaghetti squash, butternut purée, sesame parmesan crisp

sides

maple chili brussels sprouts 11 🍴

fingerling potatoes 9

rye berry risotto 10 🥜

house polenta 9 🍴

🍴 vegetarian 🥜 contains nuts

Executive Chef Christian Piguave