

## STARTERS

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### WHIPPED RICOTTA

Sea Salt, Honey, Pecorino Romano, Crispy Rosemary, Grilled Sour Dough 17

### CAULIFLOWER + BEETS

Seared Pickled Cauliflower, Roasted Beets, Pistachio Butter, Kale Pesto, Coffee Vinaigrette, Lemon Feta, Caramel Pistachio 18

### FALL SALAD

Arugula, Gem Lettuce, Marinated Apples, Cotija-Honeynut Squash Puree, Chive-Parsley Crisps, Kohlrabi 17

### SHRIMP + EGGS

Poached Shrimp, Celery Root Remoulade, Brown Butter Celery Root Puree, Sous Vide Egg, Nduja, Crispy Parsnips 21

### SEARED TUNA

Black & Green Peppercorns, Crispy Eggplant, Scallion Nuoc Chom, Citrus Gelée, Toasted Sourdough Croutons, Fresh Herbs 24

### BEEF DUMPLINGS

RBF Beef, Spicy Savoy Cabbage, Horseradish, Pickled Celery, Furikake 19

### CRISPY OCTOPUS

Okonomiyaki, Crispy Shallot, Sambal Bawang, Garlic Chip, Mint + Scallion Salad 23

## ENTRÉES

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### CAPPELETTI

Smoked Ricotta, 12-Month Housemade Lomo, Italian Crunch, Foraged Mushrooms, Toasted Chilibi, Scallions 31

### SEARED SCALLOPS

Cajun Carrot Purée, House Made Bacon, "Manhattan Chowder" Mirepoix, Crispy Speck 38

### HALIBUT

Roasted Red Pepper - Black Garlic Emulsion, Ravigote, Artichokes, Root Vegetable Succotash, Chervil 46

### GRIGGSTOWN FARM CHICKEN

Mojo Bbq Glaze, Charred Cippolini, Smashed Fingerlings, Roasted Caulilini, Avocado Mousse 38

### PORK CHOP

Bone-In Heritage Breed Pork Chop, Cannellini Bean Purée, Braised Fennel + Escarole, Pickled Cubanelle Pepper, Crispy Shallot 41

## ENTRÉES FOR TWO

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### 14 DAY - PRIME DRY AGED RIBEYE

Pomme Boulangère of Fingerlings, Foraged Mushrooms, Sauce Au Poivre, Charred Rapini Caesar, Parmesan 124

### 10 DAY - DRY AGED DUCK

Seared Long Island Duck Breast + Confit Duck Legs, Jamaican Jerk Marinade, Curried Chickpeas, Lahanosalata, Dirty Rice, Scallion 118



# SUMMIT HOUSE

SEASONAL AMERICAN RESTAURANT + BAR

