

STARTERS

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

CAPPELLETTI

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 Cippolinis, 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

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