

## SMALL PLATES

English Pea Soup | 9

Garlic Herbed Croutons, Parmesan

Local Spring Vegetable Salad | 14

Beets, Radish, Local Ricotta, Asparagus, Peas

Roasted Quinoa and Green Kale Salad | 10

Dried Apricots, Walnuts, Pickled Red Onions, Mint, Cucumber, Radish  
Stracciatella, Ras El Hanout Vinaigrette

Artisanal Cheese and Charcuterie | 18

Chef's Selection of Cured Meats, Cheeses, Cornichons, House Made Jam

Bread and Spreads | 12

House Made Flat Bread, Yellow Split Pea Spread, Sun-Dried Tomato

Day Boat Scallops | 19

Strawberry Rhubarb, Balsamic Crumble

Maryland Blue Crab and Delta Asparagus | 18

Sherry Reduction, Peas, Cherry Tomato

Mediterranean Octopus | 16

Smoked Pepper Honey, Crispy Yucca, Piquillo Peppers

## FOR THE TABLE | 8

Bamboo Rice

Crispy Baby Kale

Fingerling Potatoes

Herb Truffle Fries

Mixed Green Salad

Olives and Hearts of Palm Warm Salad

## ENTRÉES

Berkshire Pork Chop | 32

Arugula, Artichoke Herbed Salad, Sundried Tomato, Labneh

Chef's Signature Painted Hills Short Ribs | 33

Baby Kale, Parsnip Purée, Cherry Jus

Dashi Cacio e Pepe | 21

Fresh Bucatini, Fresh Black Pepper, Parmesan Cheese

Flores Farms Carrot | 21

Wild Rice Pilaf, Pistachio, Carrot Ginger Reduction

Joyce Farms Half Chicken | 29

Bamboo Rice, Chick Peas, White Chocolate Sunchoke, Broccolini Pesto

Ora King Salmon | 30

Blood Orange Vinaigrette, Asparagus, Olives and Hearts of Palm Warm Salad

Rohan Duck Breast | 33

Wild Rice Pilaf, Pistachio, Carrot Ginger Reduction

Seven Hills Farms Ribeye (14 oz) | 47 | Filet Mignon (8 oz) | 31

Fingerling Potatoes with Fresh Herbs, Heirloom Tomatoes, Pickled Onions

Wild Atlantic Halibut | 38

Fiddle Heads, Pine Nuts, Heirloom Beans, Hock Broth

Consumption of Raw or Undercooked Foods May Increase Your Risk of Food Borne Illness

Kindly Note, a Gratuity of 20% Will be Added to Parties of 6 or More Guests

West  
end  
BISTRO DINNER