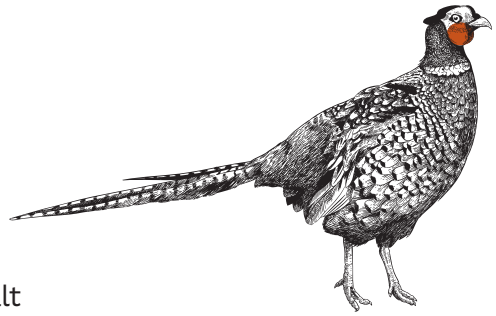
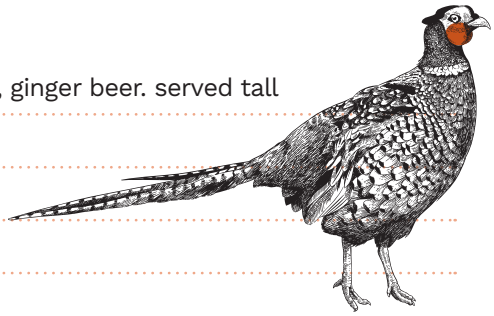
OCTOBER 2026



HOUSE FOCACCIA herbed ricotta, local honey, flakey sea salt	9
LOCAL 'CCB23' OYSTERS from crowes pasture in Dennis, MA (6)	23
CAVIAR SERVICE royale oscietra caviar (30g) french onion dip, housemade potato chips	95
FAVA BEAN PANISSE robiola, heirloom tomatoes, pecorino toscano	12
BEEF CHICHARRON malt vinegar, caramelized onion crème fraîche	15
GRILLED BROCCOLI di CICCIO SALAD citrus tahini, ricotta salata, za'atar vinaigrette	17
JONAH CRAB CROQUETTES black-garlic celeriac purée, kanzuri egg yolk sauce	21
TUNA CARPACCIO pear mostarda, whipped wasabi, yuzu kosho	24
GRILLED DELICATA SQUASH mushrooms, truffle butter, ponzu, scallion, parmesan, togarashi	18
SEARED CARAFLEX CABBAGE pistachio green goddess, puffed pearl barley, bergamot sabayon	19
MUSSEL TOAST 'nduja, preserved lemon, saffron aioli, sourdough	29
BEEF TONGUE PASTRAMI celeriac remoulade, dill pollen beignet	24
GRILLED MAITAKE MUSHROOM harissa, herbed yogurt, grilled naan	23
VEAL AGNOLOTTI humbolt fog goat cheese, herbed breadcrumbs, sauce au poivre	24
FRENCH OMELETTE comté, koji beurre monté, grilled chickory, pickled shallot	26
*add 14g royale oscietra caviar	+45
MUSHROOM ROTOLINI fresh pasta, gorgozola piccante, hazelnut-brown butter	28
LOCAL FISH littleneck clams, rutabaga, turnip, chowder emulsion, tarragon	42
GRILLED VENISON LOIN hazelnut molé, salsa verde, sikil pak, jimmy nardello peppers	46
NIMAN RANCH RIBEYE ponzu demi, sunchoke, sel gris. 14oz or 30oz	72 / 135
JERK PORK SHANK jerk glaze, escovitch, curry mayo, bibb lettuce cups	52

Before placing your order please inform your server of any food allergies.
Consuming raw or uncooked foods may increase your risk of food-borne illness.

Cocktails 16



LATE EMBERS sunchoke and honey spirit, cynar, pumpkin shrub, lime juice, ginger beer. served tall

SUNGOLD MARTINI tomato water gin, dry vermouth, lemon. served up

BAD BUNNY carrot, ginger, blanco tequila, lime, agave, s&p. on a big cube

PHEASANT DIRTY MARTINI botanist gin, house pickle brine. served up

TORONTO evan williams bourbon, fernet, demerara, bitters. on a big cube

THE BEET GOES ON stiggins' fancy pineapple rum, apple 5 spiced shrub, lemon, beet foam. served on a big cube

PEAR SHAPED SOUR rye, spiced pear liqueur, bordiga vermouth, cardamom, lemon, egg white. served up

PHEASANT MANHATTAN japanese whiskey, cherry heering, lillet, peychaud's. served up

Wine & Beverages

SPARKLING

Vino Espumoso Can Sumoi, 'Muntanya' Catalunya, Spain	16/64
Champagne Bertrand-Delespierre, Extra Brut 1er Cru, Chamery, France	35/140

WHITE

Pinot Grigio Elena Walch, Trentino-Alto Adige, Italy	17/68
Sauvignon Blanc Bailly-Reverdy, Sancerre, France	24/96
Catarratto Marco de Bartoli Sicily, Italy	14/56
Riesling Julien Haart '1000L' Mosel, Germany	18/72
Chardonnay Racines 'Sta. Rita Hills' Santa Barbara, California	25/100

ROSÉ & ORANGE skin-contact

Rosé (Cabernet Franc) Thibaud Boudignon 'Rosé de Loire' Loire Valley, France	15/60
Orange (Trebbiano) Cirelli, Abruzzo, Italy	16/64

RED

Graciano Viña Zorzal 'Nat'Cool' Navarra, Spain (chilled, liter)	14/56
Cabernet Franc Chai de La Dive 'Saumur Rouge' Loire Valley, France	16/64
Pinot Noir Sophie Schaal, Alsace, France	16/64
Sangiovese Chiara Condello 'Predappio' Emilia-Romagna, Italy	19/76
Syrah Matthieu Barret 'Petit Ours' Côtes Du Rhône, France	17/68
Cabernet Sauvignon Ridge Vineyards Santa Cruz, California	18/72

BEER

Czech-Style Pilsner 'Alexandr' Schilling Beer Co, NH 16oz, 5% ABV, Can	8
IPA 'The Substance' Bissell Brothers, ME 16oz, 6.6% ABV, Can	10
Belgian-Style Ale 'Tripel' Allagash, ME 12oz, 9% ABV, Bottle	11
Gluten Free 'Grapefruit IPA' Ghostfish Brewing, WA 12oz, 5.5% ABV, Can	7
Cider 'Deep Cut' Eden Cellars, VT 12oz, 6.2% ABV, Can	8

ZERO PROOF

Cranberry Orange '**Nohito**'	12
Spiced Pear **NA Sour**	12
St. Agrestis '**Phony Negroni**' Brooklyn	11
Al's Classic **Non-Alcoholic Lager,** NY	6