

D I N N E R
W I N T E R H A R V E S T

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|---|------|
| ARTICHOKE HEART SOUP parmesan cream, fried garlic, parsley..... | \$14 |
| BABY LETTUCES avocado toast, pumpkin seeds, shaved carrots, pimenton dressing..... | \$16 |
| TANDOORI ROASTED CAULIFLOWER whole lemon vinaigrette, escarole, cashew pappadam..... | \$15 |
| K & J ORCHARD PEARS baked brie, california endive, cracked hazelnuts..... | \$15 |
| BUCKWHEAT BLINIS burrata cheese, sea buckthorn, curried onions, sugar pie pumpkin..... | \$15 |
| CHARRED KALE SALAD prosciutto, polenta croutons, calistoga egg, mushroom-sherry dressing..... | \$16 |

H O O K + L I N E

SIX HOG ISLAND OYSTERS

sherry mignonette
\$19

YELLOWFIN TUNA CRUDO

braised young fennel, cauliflower, nicoise olives, saffron pickled egg
\$16

NEW ENGLAND CLAM CHOWDER

smoked pork belly, oyster root, oyster crackers, salsa verde
\$16

kennebec fries, classic aioli \$8

tater tots, french onion dip \$8

grilled whole artichoke
hummus, smoked paprika, mint \$13

grilled naan bread
green garlic farmers cheese, onion seeds \$8

beer battered delta asparagus
nam pla dipping sauce \$8

grilled brokaw avocado
ponzu sauce, pickled dikon \$8

EXTRAS

W O O D O V E N + G R I L L

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|---|------|
| CHICKPEA, SPINACH & MUSHROOM CREPES spiced lentils, preserved lemon, olives, swiss chard..... | \$25 |
| WHOLE ROASTED PETRALE SOLE buttered potatoes, rapini and garlic..... | \$32 |
| CURRY BRAISED RED SNAPPER crab dumplings, mussels, winter vegetables, grilled coconut bread | \$33 |
| CHICKEN & POTATO DUMPLINGS black truffle butter, kuri squash, trumpet mushrooms, sage..... | \$29 |
| OAK GRILLED LIBERTY FARMS DUCK BREAST scallion pancakes, gochujang, bok choy, kumquats..... | \$33 |
| RED WINE BRAISED SHORTRIB roasted shallot risotto, celery root, shaved red cabbage..... | \$37 |
| BERKSHIRE DOUBLE CUT PORK CHOP boston baked beans, apple fritters, puntarella, our kraut..... | \$33 |
| BEEF TENDERLOIN asparagus, spanish tortilla, black trumpet mushrooms, bearnaise sauce..... | \$36 |