



SUMMER HARVEST

DINNER

CORN SOUP lime cream, chive, popcorn.....	\$14
BABY LETTUCES herbs, crème de fromage, cherry tomato, pickled squash, sunflower seeds, crispy shallots.....	\$16
SUMMER BEAN panzanella white bean puree, cucumbers, sun golds, watercress, olive dust.....	\$15
KALE SALAD almond dressing, peaches, apples, tarragon, pickled onion.....	\$15
SWEET CORN CAKES burrata cheese, summer squash, sweet onions, roasted gypsy pepper.	\$15
WATERMELON & FETA cucumber, castelvetrano olives, pumpkin seeds, mint, arugula, red wine vinaigrette.....	\$15

HOOK + LINE

SIX GRASSY BAR OYSTERS

sherry mignonette

\$19

AVOCADO TOAST

white gulf shrimp, bacon, basil pesto, raw vegetables

\$16

OCTOPUS TERRINE

olive oil poached artichokes, porcini mushrooms, pimento aioli

\$19

kennebec fries, classic aioli \$8

grilled naan bread

tzatziki, onion seeds \$8

devilled duck eggs

spanish anchovy, dill, jalapeno, pickled onion \$8

grilled brokaw avocado

pepita salsa, hearts of palm, purslane \$8

EXTRAS

WOOD OVEN + GRILL

FIVE MINUTE EGG & BRASSICAS cauliflower puree, roasted romanesco, broccoli di ciccio, mustard seed vinaigrette....	\$25
WHOLE ROASTED PETRALE SOLE buttered potatoes, broccoli rabe, brown butter.....	\$32
GRILLED LOCAL KING SALMON corn puree, ramp puree, pole beans, cucumber-peach relish, sweet peppers, basil.....	\$35
CHICKEN & POTATO DUMPLINGS black truffle butter, summer beans, morel mushrooms.....	\$29
GRILLED LIBERTY FARMS DUCK BREAST garlicky greens, turnip puree, corona beans, cherry-pistachio salsa.	\$33
BRAISED GRASS FED OXTAIL charred ginger-anise broth, jalapeno, lime, cilantro, basil, sprouts, crispy rice noodle.....	\$37
BERKSHIRE PORK CHOP stewed cranberry beans, spinach, roasted onions & peppers, apple-onion ketchup.....	\$33
GRILLED GRASS FED RIBEYE romesco, crispy yukon gold potatoes, summer squash salsa verde, arugula.....	\$38

18% Gratuity will be added to parties of 6 or more