

CRUDO

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| 16 | FLUKE TARTARE horseradish and lemon snow | 19 | BEEF TARTARE soft egg crepes, sorrel and smoked oyster sauce |
| 18 | CHILLED RAW OYSTERS shallot mignonette and toasted black pepper | 24 | NEW-FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery and ginger crumb |
| 18 | MARINATED RAZOR CLAMS pickled carrot and cilantro broth | | |

FROM THE GARDEN

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| 18 | LITTLE GREEN LETTUCES cucumber, crunchy seeds and yogurt dressing | 16 | SOMEWHAT SIMPLE SALAD seven different vegetables, sunflower seeds and lemon vinaigrette |
| 15 | BADGER FLAME BEET AND STONE FRUIT SALAD grated Dunbarton blue and black urfa chili | 12 | FANCY VEGETABLES AND DIP carrot juice and fermented soy-bean dip |
| 17 | GREEN TOMATO CARPACCIO pickled shallots, garlic croutons and mint | | |

ON THE SIDE

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| 9 | WARM GRAIN PORRIDGE wild mushrooms and mixed grains from Wild Hive Farm | 9 | NORWICH MEADOWS SHELL PEAS Japanese cauliflower and sheep's milk cheese |
| 9 | CRISPY POLENTA FRIES romesco | | |

WARM & SOULFUL

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| 17 | POTATO FLATBREAD grilled flowering broccoli, sheep's milk cheese and garden herbs | 17/28 | CHICKPEA PASTA sungold tomatoes, blistered shishito peppers and basil |
| 19 | GRILLED QUAIL gooseberries, pickled fresnos and romano beans from the grill | 19 | DUCK DUMPLINGS slow cooked duck, lemon verbena scented apples, turnips and bone broth |
| 24 | LIGHTLY SMOKED TROUT chilled celery broth, crushed potato and green things from the garden | 16 | ROASTED HUBBARD SQUASH SOUP poached lobster, pickled peppers and basil |
| 18 | HAY ROASTED OYSTERS cider-soaked hay, shallot vinegar and salsify | | |

MAINS

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| 32 | ATLANTIC HALIBUT warm stew of autumn vegetables and salsa verde | 44 | LONG ISLAND CRESCENT DUCK BREAST pickled habanada peppers, husk cherries and desert fennel |
| 35 | GRILLED BERKSHIRE PORK roasted corn, husk cherries and lemon verbena | 27 | ROASTED EARLY AUTUMN SQUASH lemon basil, avocado squash and pine nut crumble |
| 29 | PASTURE-RAISED CHICKEN peach salad, fava beans and purslane | 42 | GRILLED LAMB TENDERLOIN braised shoulder, roasted eggplant and wild mountain cumin |
| 36 | CONTRAMAR INSPIRED BLACK BASS poblano, avocado salsa and warm tortillas | 48 | 44 FARMS 14 OZ. PRIME RIBEYE chimichurri and tomato salad |
| 24 | ELECTRIC LEMON CHEESEBURGER avocado, cheddar and dijon aioli | 32 | MONTAUK DAY BOAT SCALLOPS roasted grapes, aji dulce peppers and smoked almond |

*CONSUMING RAW OR UNDERCOOKED MEALS, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 09.28.19

ALL MEATS ARE NATURALLY RAISED: HORMONE, ANTIBIOTIC, AND STEROID FREE