



CRUDO	16	FLUKE TARTARE horseradish and lemon snow	19	BEEF TARTARE soft egg crepes, sorrel and smoked oyster sauce	WARM & SOULFUL	17/28	CHICKPEA PASTA sungold tomatoes, blistered shishito peppers and basil	19	DUCK DUMPLINGS slow cooked duck, lemon verbena scented apples, turnips and bone broth
	19	CHILLED ROW 34 OYSTERS shallot mignonette and toasted black pepper	24	NEW-FASHIONED DEVILED CRAB creamy ginger dressing, crunchy celery and ginger crumb		24	LIGHTLY SMOKED TROUT chilled celery broth, crushed potato and green things from the garden	19	GRILLED QUAIL gooseberries, pickled fresnos and romano beans from the grill
	18	MARINATED RAZOR CLAMS pickled carrot and cilantro broth				17	POTATO FLATBREAD grilled flowering broccoli, sheep's milk cheese and garden herbs		
FROM THE GARDEN	18	LITTLE GREEN LETTUCES cucumber, crunchy seeds and yogurt	16	CHILLED TOMATO SOUP sungold tomato, grilled garlic scapes					
		dressing		and avocado squash	MAINS	32	ATLANTIC HALIBUT warm stew of autumn	36	CONTRAMAR INSPIRED BLACK BASS
	15	BADGER FLAME BEET AND STONE FRUIT SALAD grated Dunbarton	16	SOMEWHAT SIMPLE SALAD seven different vegetables, sun-			vegetables and salsa verde		poblano, avocado salsa and warm tortillas
		blue and black urfa chili		flower seeds and lemon vinaigrette		29	PASTURE-RAISED CHICKEN peach salad, fava beans and	19	TURKEY SANDWICH herb roasted turkey,
	17	GREEN TOMATO CARPACCIO pickled shallots, garlic	12	FANCY VEGETABLES AND DIP			purslane		heirloom tomato and basil aïoli
		croutons and mint		carrot juice and fermented soy bean		48	44 FARMS 14 OZ. PRIME RIBEYE chimichurri and tomato salad	24	ELECTRIC LEMON CHEESEBURGER avocado, cheddar and dijon aïoli
ON THE SIDE	9	WARM GRAIN PORRIDGE wild mushrooms and mixed grains from Wild Hive Farm	9	NORWICH MEADOWS SHELL PEAS Japanese cauliflower and sheep's		27	ROASTED EARLY AUTUMN SQUASH lemon basil, avocado squash and pine nut crumble	12	GRILLED CARROT BANH MI cilantro, pickled daikon and jalapeño
	9	CRISPY POLENTA FRIES		milk cheese					

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