



STARTERS

PASTRAMI SALMON CARPACCIO
*cucumber mustard seed relish,
radish, frisse, rye belini · 17*

FARMER & FORAGER "BENEDICT"
*hen of the woods, taleggio fondue,
crispy prosciutto, quail eggs · 16*

SQUASH SALAD
*chicory, angry pecans, smoked
blue cheese, apple · 15*

LITTLEFIELD LETTUCE
pickled cherries, black truffle pecorino · 15

**OYSTERS -LIKE THE WEATHER
(HOT & COLD) · 18**
*hot · fire roasted w. yuzu ginger chili oil
cold · jalapeno mignonette*

OCTOPUS KABOBS
olives, chorizo, roasted garlic, peppadew · 16

KING CRAB RAVIOLI
broccoli rabe, brown butter · 19

CAESAR SALAD
*soft boiled egg, anchoives, torn
croutons, grana padana · 14*

ENTRÉES

WOOD ROASTED SALMON
*cauliflower steak, brussel leaves, beet and
ginger sauce · 30*

BRANZINO "VERA CRUZ"
tomato, olives, capers, broccoli · 30

VENISON RACK
red wine cabbage, sweet potato, pears · 39

BISON SHORT RIB & BARBECUE PRAWNS
garlic, corn polenta, crispy shallots · 39

FILET MIGNON
*roasted baby carrots, swiss chard, parisian
gnocchi, pearl onions · 38*

PORK CHOP "CLAMS CASINO"
stewed peppers, onions, nduja, rustic bread · 32

PASTURE RAISED HEN "GRAND MERE"
*"grandma's style" butternut squash risotto,
mushrooms, truffle jus · 35*

ROASTED LOBSTER
*1.5lbs lobster, hand rolled cavatelli, tomato,
basil, chili flakes · 44*

