

## Raw Bar

- tuna fennel, olive oil \$11  
hamachi tomatoes, tropea onion \$12
- Oysters \$3 each
- kusshi** deep bay, british columbia  
bras d'or nova scotia, canada  
**eld inlet** puget sound, washington  
island creek duxbury, massachussetts

## Wood Fired Oven

- whole roasted chicken for two  
potatoes, watercress, house smoked bacon \$48  
(please allow 45 minutes)
- tarte flambée bacon, onion, uplands cheese \$15
- pizza margherita tomato, burrata, basil \$15
- pizza daniele zucchini, goat cheese, tapenade \$19

## Charcuterie & Cheese

- foie gras torchon \$11  
rabbit terrine \$8  
duck rilette \$7  
potted chicken liver mousse \$8  
la quercia prosciutto \$8  
jamon iberico \$22  
salumi \$6  
lomo iberico \$20
- bayley hazen jasper hill, cow \$7  
lincoln log zingermans, goat \$7  
uplands pleasant ridge, uplands cow \$7  
flagsheep beecher's, sheep \$7  
hooligan cato corner, cow \$7

## Small Plates

- corn beignet caper, orange, dill \$10  
heirloom tomato salad blue cheese, basil, focaccia \$14  
cured sardine fennel, grilled sourdough, fines herbes \$12  
corn soup jamon iberico, sorrel \$10  
potato gnocchi morels, green onion, parsley \$14  
soft boiled hen egg chanterelles, potatoes, chicken liver \$12  
wood fired beet salad grilled onion, basil, almonds \$12  
veal heart shaved vegetables, herbs, parmesan \$12

## Large Plates

- lamb leg cranberry beans, mustard, arugula \$24  
pappardelle rabbit, broccoli, lovage \$18  
halibut heirloom tomato, cucumber, olives \$26  
suckling pig peaches, lavender, purslane \$25  
wild king salmon corn, potato, clams \$28  
rib eye parmesan, garlic, bordelaise, fries \$36

## Sides

- fries, heirloom ketchup \$6  
haricot vert, bacon \$8  
chanterelle, grape \$10