

Fruits de Mer

HAWAIIAN BLUE PRAWNS

HALF DOZEN \$20

MUSSELS

ONE DOZEN \$8

LOBSTER

HALF - MARKET PRICE

OYSTERS

HALF DOZEN \$18

LITTLE NECK CLAMS

HALF DOZEN \$8

STONE CRAB

HALF DOZEN \$28

SEASONAL CRUDO

TUNA, AVOCADO, RADISH, CORIANDER \$16

SMALL PLATTER \$70

HALF LOBSTER, 4 PRAWNS, 6 MUSSELS, 4 CLAMS
10 OYSTERS

GRAND PLATTER \$130

WHOLE LOBSTER, STONE CRAB, 8 PRAWNS,
12 MUSSELS, 18 OYSTERS, 8 CLAMS

Charcuterie & Cheese

LA QUERCIA PROSCIUTTO \$8

LA QUERCIA SPECK \$8

SALUMI \$6

POTTED CHICKEN LIVER MOUSSE \$8

PHEASANT TERRINE, PICKLED RAMPS, CARROTS \$8

BRAISED OXTAIL TERRINE, RED WINE \$8

DUCK RILLETTE \$8

FOIE GRAS TORCHON \$11

POTTED EGGPLANT, RICOTTA SALATA \$8

DANTE CEDAR GROVE, SHEEP \$7

NANCY'S CAMEMBERT HUDSON VALLEY, COW \$7

LINCOLN LOG ZINGERMAN'S, GOAT \$7

BAYLEY HAZEN JASPER HILL, COW \$7

APPALACHIAN MEADOW CREEK, COW \$7

Small Plates

MARKET **SOUP** \$8

MARINATED **OLIVES**, ORANGE, ROSEMARY \$7

YOUNG **GREENS** SALAD, CARROT, RADISH, ROASTED SHALLOT \$10

ROASTED **CAULIFLOWER** SALAD, ALMOND, ORANGE, PECORINO \$12

DRY AGED **STEAK TARTARE**, EGG, SAUCE GRIBICHE, FRISÉE, QUINCE \$14

WILD STRIPED BASS **GOUJONNETTES**, LEMON, PARSLEY, REMOULADE \$12

Large Plates

WOOD OVEN GRILLED **BURGER**, CHEDDAR CHEESE, RED ONION, PICKLES, AIOLI \$15

PAPARDELLE, LOBSTER, BRANDY, BASIL, SCALLOP CREAM \$25

WOOD OVEN ROASTED **CAESAR** SALAD, SMOKED CHICKEN, SOURDOUGH CROSTINI, WHITE ANCHOVY \$20

SHORT RIB TARTINE, BÉARNAISE, TARRAGON \$15

SEARED **TUNA** SANDWICH, APPLES, PICKLED FENNEL, HERBED AIOLI, SOURDOUGH \$15

GRILLED **RIB EYE**, PARMESAN AND GARLIC FRIES, BORDELAISE, HERB BUTTER \$29

WOOD OVEN FIRED **TARTE FLAMBÉE**, BACON, ONIONS, CRÈME FRAÎCHE, UPLANDS CHEESE \$15

MARKET **FISH**, NEW POTATO, WATERCRESS, GREEN GARLIC, WALNUT BUTTER \$22

x *balsan*