



"S & N"

DAILY OYSTER SELECTIONS*
by the half dozen & untraditional garnishes
\$18

SHELLS & MEAT
Bateau:*
12 oysters, 6 clams, 2 house charcuterie & untraditional garnishes
\$48

Grande Bateau:*
36 oysters, 12 clams, house charcuterie & untraditional garnishes
\$120

Shared Suppers

BRAISED RABBIT \$75
80 cloves garlic, rosemary & heirloom carrots

PIG'S HEAD* \$65
chicories, capers, shallots, lemon & brainaise

PIN BONE STEAK* \$120
seasonal vegetables & bone marrow dip

WOOD OVEN ROASTED CAULIFLOWER* \$45
harissa, pickled onions, cilantro & pistachios

Hors d'Oeuvres

3 LITTLE PIGS
country ham, porcini-dusted "porkcorn" & "trottertots"
\$15

AROUND THE WORLD IN 8 HAMS
seasonal remoulade
\$25

FRENCH ONION DEVILED EGGS*
caramelized onions, schmaltz & fried onions
\$12

PIG'S EARS
herbs & lime
\$7

Starters & Salads

- LETTUCES & HERBS** *lemon vinaigrette*..... \$11
- GRILLED CHEESE***
talleggio, duck egg & honey..... \$14
- BEEF HEART TARTARE***
egg yolk, grilled bread & lettuces..... \$16
- TOMATO & PEACH SALAD**
cucumber, basil & pistachios..... \$14
- TOMBO CRUDO***
vietnamese herbs & rice cracker..... \$14
- POLE BEANS**
herbs, roasted almond vinaigrette & poached egg.... \$16

Pasta & Grains

- FETTUCCINE**
cherry tomatoes, basil & citrus breadcrumbs..... \$23
- RIGATONI**
pork ragu..... \$24
- PAPPARDELLE**
lamb sugo, pickled peppers, & goat cheese..... \$25
- RISOTTO**
summer squash, blossoms & grana padano..... \$20

Suppers

- LOCAL STUFFED TROUT** *greens, brown butter & marble potatoes* \$30
- RATATOUILLE IN A CAN** *burrata, grilled bread & arugula* \$24
- BERTHA ROASTED CHICKEN** *panzanella, tomatoes, shallots & bacon vinaigrette* \$30
- JACKRABBIT ANTIQUE BURGER*** *cheddar, bacon & tomato jam (add sizzled egg +2, add foie gras +20)* \$17
- BACON CHOP** *roasted peaches, charred onions, peppercorns & mint*..... \$34
- DRY AGED BONE-IN STRIPLON*** *wild mushrooms, spinach & sauce au poivre*..... \$45
- MIXED GRILLE*** *lamb saddle, tongue & sausage*..... \$35

Offal & Chef's Cut

- HOT MESS** *foie gras, trotters & seasonal fruit*..... \$28
- BUTCHER'S CHOICE** *daily fall-offs*..... \$MP

Daily Requirements

- DUCK FAT CAULIFLOWER**..... \$8
- WILD MUSHROOMS A LA GRECQUE** \$9
- ASH ROASTED YUKONS & DUNGENESS CRAB CREAM** \$10
- MARKET VEGETABLES**..... \$8

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more*