



EST.
2017

FOOD
DRINK

Hors D'Oeuvres

TOASTED NUTS & HERBS

smoked almonds, hazelnuts,
cashews, sage & rosemary

\$6

OEUFS MAYONNAISE

foie gras & crispy chicken skin

\$10

PIG'S EARS

herbs & lime

\$7

BRUSCHETTA

seasonal selection

\$12

"S & H" SHELLS & MEAT

Grande Batteau:

36 oysters, 12 clams, coppa di testa, lonza,
duck liver mousse & untraditional garnishes

\$120

Batteau:

12 oysters, 6 clams, ham &
untraditional garnishes

\$38

DAILY OYSTER SELECTIONS

by the half dozen & untraditional garnishes

\$18

4 HAMS TO FREEDOM

chef's selections

\$12

Sides

HOUSE POTATOES

lemon, horseradish
& smoked aioli

\$7

DUCK FAT CAULIFLOWER

chili, garlic & mint

\$7

GNOCCHI

sage & brown butter

\$7

GREEN SALAD

lemon vinaigrette

\$6

MARKET VEGETABLES

\$7

Starters & Salads

FRENCH ONION SOUP bone marrow & gruyere	\$12
TOMBO CRUDO vietnamese herbs & rice cracker	\$12
ESCAROLE lemon, anchovy & egg	\$10
ROASTED BEETS smoked mascarpone, pistachio & cress	\$9
ICEBERG WEDGE crème fraîche, serrano, radish & breadcrumbs	\$9
GRILLED LITTLE GEM NICOISE filberts, potato, radish & confit albacore	\$18
SMOKED SALMON avocado, salmon roe, radish & red onion	\$14

Main

CHARCOAL ROASTED FISH green goddess & lemon ash potatoes	\$19
PORK BELLY SANDWICH fried oysters, umami mayo, pickled carrots & cilantro	\$14
GRILLED CHEESE country ham, duck egg & honey	\$14
'HAM'BURGER caramelized onions, gruyere, dijon (add sizzled egg +2, add foie gras +20)	\$16
FETTUCCHINE filbert pesto, lacinato kale & kabocha squash	\$16
FRIED CHICKEN SANDWICH maple syrup, hot sauce & grandma helen's pickles	\$14
ITALIAN DIP meatball, provolone & marinara	\$15