



*Hors d'Oeuvres*

**TOASTED NUTS & HERBS**  
*smoked almonds, hazelnuts, cashews, sage & rosemary*  
**\$6**

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

**PIG'S EARS**  
*herbs & lime*  
**\$7**

**BRUSCHETTA**  
*heirloom tomato, aioli, basil*  
**\$12**

**4 HAMS TO FREEDOM\***  
*chef's selections*  
**\$18**

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

**SHELLS & MEAT**  
*Bateau\*:*  
*12 oysters, 6 clams, ham & untraditional garnishes*  
**\$45**

*Grande Bateau\*:*  
*36 oysters, 12 clams, coppa di testa, lonza, duck liver mousse & untraditional garnishes*  
**\$120**

*Sides*

**HOUSE POTATOES\***  
*lemon, horseradish & smoked aioli*  
**\$7**

**DUCK FAT CAULIFLOWER**  
*chili, garlic & mint*  
**\$7**

**GNOCCHI**  
*sage & brown butter*  
**\$7**

**MARKET VEGETABLES**  
**\$7**

*Starters & Salads*

- GREEN GAZPACHO** *crème fraiche* ..... **\$10**
- TOMBO CRUDO\*** *vietnamese herbs & rice cracker*..... **\$14**
- LETTUCES & HERBS** *lemon vinaigrette*..... **\$11**
- ROASTED BEETS** *smoked mascarpone, pistachio & cress*..... **\$11**
- ICEBERG WEDGE** *crème fraiche, serrano, radish & breadcrumbs* ..... **\$9**
- SMOKED SALMON\*** *avocado, roe, radish & grilled bread*..... **\$14**

*Main*

- CHARCOAL ROASTED TROUT\*** *green goddess & lemon ash potatoes*..... **\$25**
- PORK BELLY SANDWICH\*** *fried oysters, umami mayo, pickled carrots & cilantro*..... **\$15**
- FARM GREENS** *roasted poblano, sweet corn, pumpkin seeds (add chicken paillard +9, add salmon +10)*..... **\$14**
- GRILLED LITTLE GEM NICOISE\*** *potato, radish & confit albacore*..... **\$19**
- GRILLED CHEESE\*** *country ham, duck egg & honey*..... **\$14**
- JACKRABBIT ANTIQUE BURGER** *cheddar, bacon & tomato jam (add sizzled egg +2, add foie gras +20)*..... **\$16**
- FETTUCCINE** *cherry tomatoes, basil & citrus breadcrumbs*..... **\$16**
- HANGER STEAK** *marinated tomatoes, ricotta toast*..... **\$30**
- FRIED CHICKEN SANDWICH** *maple aioli, hot sauce & grandma Helen's pickles*..... **\$15**
- GRANDMA ROSALIE'S ITALIAN DIP** *meatball, provolone & marinara*..... **\$15**

*\*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*