



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

FRENCH ONION SOUP bone marrow & gruyere \$12
TOMBO CRUDO* vietnamese herbs & rice cracker..... \$14
LETTUCES & HERBS lemon vinaigrette..... \$10
SQUASH SALAD roasted delicata, hazelnuts & country ham \$13
SMOKED SALMON* avocado, roe, radish & grilled bread..... \$15

Main

CHARCOAL ROASTED DAILY FISH* 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 or salmon +10)..... \$14
GRILLED LITTLE GEM NICOISE* potato, radish & confit albacore..... \$19
GRILLED CHEESE* 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..... \$25
FRIED CHICKEN SANDWICH maple aioli, hot sauce & grandma Helen's pickles..... \$15
GRANDMA ROSALIE'S ITALIAN DIP meatball, provolone & marinara \$15