

EST.
2017FOOD
DRINK*"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* \$40***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***GRILLED CHEESE****teleggio, duck egg & honey \$14***BEEF HEART TARTARE****egg yolk, grilled bread & lettuces \$16***DELICATA SQUASH SALAD***frisee, hazelnuts, & country ham \$14***TOMBO CRUDO****vietnamese herbs & rice cracker \$14***LETTUCES & HERBS***lemon vinaigrette \$11**Pasta & Grains***FIDEUS***chorizo, shellfish & squid ink vinaigrette \$20***PAPPARDELLE***lamb sugo, pickled peppers, & goat cheese \$25***RIGATONI***pork ragu \$24***RISOTTO***root vegetables & grana padano \$20**Suppers***LOCAL STUFFED TROUT** *greens, brown butter & marble potatoes \$30***ROASTED BUTTERNUT SQUASH** *farro & pine nuts (add chicken liver +5) \$21***BERTHA ROASTED CHICKEN** *autumn 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 apples, charred onions, peppercorns & mint \$34***DRY AGED BONE-IN STRIPLOIN*** *wild mushrooms, spinach & sauce au poivre \$45***BRAISED LAMB SHOULDER*** *shelling beans & arugula \$35**Offal & Chef's Cut***HOT MESS** *foie gras, trotters & seasonal fruit \$28***PIG SKIN PUTTANESCA** *anchovy, tomato & oregano \$16***BUTCHER'S CHOICE** *daily fall-offs \$MP**Daily Requirements***DUCK FAT CAULIFLOWER \$8****HOUSE POTATOES \$8****WILD ROASTED MUSHROOMS \$9****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*