



EST. 2017

FOOD 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

Hors d'Oeuvres

FRENCH ONION DEVILED EGGS*

caramelized onions, schmaltz & fried onions

\$12

AROUND THE WORLD IN 8 HAMS

seasonal remoulade

\$25

3 LITTLE PIGS

country ham, porcini-dusted "porkcorn" & "trottertots"

\$15

PIG'S EARS

herbs & lime

\$7

Starters & Salads

LETTUCES & HERBS

lemon vinaigrette.....\$11

DELICATA SQUASH SALAD

frisee, hazelnuts, & burrata.....\$14

TOMBO CRUDO*

vietnamese herbs & rice cracker.....\$14

BEEF TARTARE*

egg yolk, grilled bread & lettuces.....\$16

GRILLED CHEESE*

talleggio, duck egg & honey.....\$14

Pasta & Grains

FETTUCINI

butternut squash, brown butter & sage.....\$22

RIGATONI

pork ragu.....\$24

FIDEO

chorizo, shellfish, squid ink & aioli.....\$20

RISOTTO

root vegetables & ricotta salata.....\$20

Suppers

GRILLED HALIBUT braised kale, kobocha squash, shallots.....\$30

LOCAL STUFFED TROUT greens, brown butter & fingerling potatoes.....\$30

BERTHA ROASTED CHICKEN autumn panzanella, shallots & bacon vinaigrette.....\$30

JACKRABBIT BURGER* cheddar, bacon & tomato jam (add sizzled egg +2, add foie gras +20).....\$17

ROASTED DUCK BREAST* celery root puree, beans & arugula.....\$33

BACON CHOP brussels-kraut, apples & charred onions.....\$35

DRY AGED BONE-IN STRIPLAIN* wild mushrooms, spinach & sauce au poivre.....\$45

Variety Meats

HOT MESS foie gras, trotters & seasonal fruit.....\$28

BUTCHER'S CHOICE chef's daily creations.....\$MP

Daily Requirements

ROASTED CAULIFLOWER harissa, pickled red onion & pistachio..\$8 HOUSE POTATOES smoked aioli, horseradish & lemon.....\$8
 WILD 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