

dinner



starters

sourdough

chilled pea soup

yellowtail crudo

smoked bluefish dip

wings

brussels sprouts

garlic hummus

ricotta toast

anchovy toast

cabbage caesar

little gem salad

endive salad

house cultured butter 9.

crème fraîche, black pepper 12.

marinated fennel, citrus, ligurian olive oil 18.

sourdough, chives 16.

whole all-natural chicken, creamy fermented chili buffalo sauce 15.

honey, lime, mint, peanuts 14.

carrots, radishes, persian cucumbers, seeded rye crackers 15.

toasted pistachios, honey, lemon zest 16.

italian anchovies, salted capers 16.

parmigiano reggiano, garlic breadcrumbs 14.

buttermilk dressing, sunflower seed granola, cured egg yolk 14.

citrus vinaigrette, gorgonzola dolce, comice pears, toasted walnuts 16.

pizza

margherita

funghi

rosso

sausage + broccoli rabe

fig + guanciale

hot oil

fresh mozzarella, basil, san marzano 19.

hen of the woods, taleggio, lacinato kale, calabrian chilies 19.

garlic, oregano, aged parmigiano reggiano, san marzano 15.

calabrian chilies, garlic, mozzarella, san marzano 18.

black mission figs, caramelized onion mascarpone, gorgonzola dolce 23.

mozzarella, chili oil, san marzano 15.

*our pizza dough is fermented for four days + hand stretched to order

large plates

dry-aged burger

spicy chicken sandwich

scallops

amish chicken

pork loin

duck

grass fed bistro filet

spaghetti

risotto

salmon

smashed patties, american, lettuce, pickles, onions, burger sauce, seed bun 22.

buttermilk fried thigh, spicy mayo, pickles, seed bun 16.

caramelized cauliflower, golden raisins, capers 42.

airline breast, carrot puree, wood roasted cabbage, truffle jus 28.

cannellini bean + lacinato kale ragu, pork jus 29.

spiced breast, rhubarb jam, spring onions 39.

potato gratin, grilled asparagus, peppercorn sauce 44.

chicken + cubanelle pepper ragu, garlic breadcrumbs, parmigiano reggiano 28.

vialone nano, seacoast mushrooms, cultured butter 28.

toasted farro, peas, spring herb pesto 28.

dessert

pavlova

miso brownie

carrot cake

poached rhubarb, vanilla, yogurt 10.

caramel, shaved chocolate, vanilla bean mousse, crispy maitake 10.

cream cheese frosting, candied walnuts, crispy carrots 10.

we're proud to serve you ingredients that are often local, more often from our friends + always the best we can find.

small state provisions, preli farm, penfield farm, littel acres, four mile river, beckett farms, wave hill breads, cato corner farm, gutt farm, sub-edge farm, gotta's farm, seacoast mushrooms, fernandes family farmstead, ronnybrook farm dairy, four fat fowl creamery, great hill dairy, shop two coffee, chelsea creek farms, jasper hill, norwich meadows, harlow farm, long wind farm, pete's greens, pitchfork farm, riverland farm, john sabo pottery + the beamhouse garden committee