

small plates

selection of domestic artisanal cheeses
12

house-made charcuterie
garlic crostini, stone ground mustard
14

seasonal soup
8

crispy vermont veal testa
braised cabbage, marinated shallots, pickled green beans
15

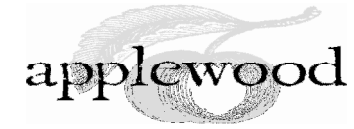
grilled atlantic octopus
smoked salmon ravioli, coriander cream
12

charred romaine salad
new york chèvre fondue, garlic croutons, pickled onions
10

pan seared rhode island day boat scallops
toasted grain salad, apricots, honey soaked almonds
15

grilled vermont goat sausage
house-made sauerkraut, caramelized turnips, goat jus
14

we use only sustainably fished seafood, hormone- and antibiotic-free meats and poultry, and all of our beef comes from grass-finished, humanely-treated animal we purchase from small, local farmers almost exclusively



entrées

pan roasted new york duck breast
duck confit, toasted red wheat berry ragout, charred kale, soubise
28

pan seared atlantic cobia
crispy fingerling potatoes, sweet carrot purée, roasted carrots, broken olive vinaigrette
24

grilled and braised new hampshire pork
braised collard greens, pickled garlic, mustard cream
25

toasted quinoa croquette
winter vegetable pan roast, preserved meyer lemon, buttermilk vinaigrette
20

sautéed atlantic spanish mackerel
chive spätzle, roasted celery root, smoked sunchokes, candied kumquats
24

red wine braised beef shortribs
roasted root vegetable ragout, grilled onions, creamy polenta
25

pan roasted chatham hake
toasted pine nut risotto, maple roasted rutabaga, pecan brown butter
24

out of courtesy to other diners, we ask that you please set cell phones to vibrate or silent.

20% gratuity is added to parties of six or more.

we accept master card, visa, and discover.