

DINNER: NOVEMBER 13, 2021

bar snacks

boxcarr creamery cheese board
giardiniera, seven-grain baguette,
mustard, blueberry jam 16

fried castelvetroano olives
rouille, bread and butter pickles 9

general tso's cauliflower
daikon radish, green onions 9

new orleans barbecued shrimp
portuguese cornbread,
preserved lemon 16

2x2 cheeseburger, fully stacked:
painted hills farms beef,
brioche bun, french fries 18

first courses

autumn squash velouté
asian pear, pumpkinseed granola 12

little gem lettuce and treviso salad
sherry vinaigrette, parmigiano-reggiano,
crispy red quinoa, dried olives 13

hamachi crudo*
satsuma, heirloom pepper broth,
kohlrabi, sour scorpion salt, dill 15

chilled crab remoulade
potato rösti, celery root, fines herbes,
ruby red grapefruit, fennel pollen 16

seared slow-cooked pork shoulder
preserved plum, ginger gastrique,
pickled red onion, charred walnut 14

main courses

caramelized onion tart
hen-of-the-woods, yam purée,
hazelnuts, fuji apple, brown butter 27

sautéed morehead city flounder
coconut-lemongrass broth, jasmine rice,
rose heart radish, snap peas 32

seared new bedford scallops*
butternut squash sticky cake, cashews,
sour cherries, baby bok choy 34

roasted springer mountain farms chicken
black truffle, creamed savoy cabbage,
parsnip, farro, charred shallot 29

seared 'club cut' new york strip*
dauphine potatoes, rapini,
caramelized apple soubise,
sauce bordelaise 38

**these items are offered raw and/or cooked to your specification.
consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
a gratuity of 20% will be added to parties of six or more.*