

DINNER: JANUARY 11, 2022

**bar snacks**

boxcarr creamery cheese board  
giardiniera, seven-grain baguette,  
mustard, fig 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 20

**first courses**

winter 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\*  
avocado, green tomato,  
blackened cucumber, puffed rice 13

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

seared slow-cooked pork shoulder,  
hayden mango, tamarind sauce,  
lime, cilantro, fresno chile 14

**main courses**

sweet potato croquettes  
roasted brussels sprouts, green curry,  
hen-of-the-woods,  
black garlic chutney 27

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

seared new bedford scallops\*  
sunchoke puree, sunflower seed persillade,  
fingerling potato, celery root, lemon 34

seared long island duck breast  
charred orange soubise, couscous,  
root vegetables, maple jus,  
pomegranate 36

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.*