

OYSTERS  
MUSTARD SEEDS, CORNICHON  
MIGNONETTE  
\$22

CLAMS CASINO TOAST  
MARINATED COUNTRY CLAMS  
TOMATO AOLI, CHILI, BACON BITS  
\$14

LITTLE GEM CAESAR  
ANCHOVY + ROASTED GARLIC DRESSING  
TOASTED BREADCRUMBS, PECORINO  
\$18

SUMMER SALAD  
HEIRLOOM TOMATOES LABNEH  
GOOSEBERRIES, ALMONDS  
\$19

TONGUE PASTRAMI  
SEARED BEEF TONGUE, BEET SLAW  
MUSTARD, PUFF CHIP  
\$20

LAMB TARTARE  
HERB SALAD, LEMON, CRISPY ARTICHOKE  
\$18

CANNOLI  
CHICKEN LIVER + FOIE GRAS MOUSSE  
SHALLOT JAM, PISTACHIOS  
\$19

"ELOTE" GNOCCHI  
CORN, PRESND CHILE, LIME  
COTUA  
\$28

BRANZINO en PAPILOTE  
SUMMER SQUASH, CASTELVETRAND OLIVES  
\$32

PORK RIBEYE  
HOUSEMADE PANCIETTA, PEACHES  
FENNEL, BASIL  
\$30

RICK PIE  
BRAISED LEGS, CHERRIES  
SWISS CHARD, PECORINO CRUST  
\$36

CAST-IRON AMISH CHICKEN FOR TWO  
CRISPY POTATOES, ROASTED FIGS  
BALSAMIC  
\$37

Bouillabaisse  
CLAMS, SCALLOPS, OCTOPUS  
SEAFOOD BROTH, FENNEL  
\$37

BO'D BURGER  
BONE MARROW, CRISPY SHALLOTS  
AMERICAN CHEESE, CHUMLEY'S SAUCE  
\$29