

EAST COAST OYSTERS
HALF DOZEN... \$22
DOZEN. \$42

SHRIMP
COCKTAIL
\$ 19

CLAMS CASINO TOAST
MARINATED COUNTRY CLAMS
TOMATO ADIL, CHILE, BACON BITS
\$ 14

LITTLE GEM "CAESAR"
SMOKED TROUT DRESSING, GARLIC
CHILE BREADCRUMBS, PECORINO
\$ 18

AUTUMN SALAD
CELERY, GRAPES, WALNUTS
APPLE VINAIGRETTE, LABNEH
\$ 19

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

VEAL TARTARE
BLACK TRUFFLE ADIL, CRISPY POTATOES
\$ 20

CANNOLI
CHICKEN LIVER + FOIE GRAS MOUSSE
SHALOT JAM, PISTACHIO
\$ 19

RISOTTO
CHESTNUT, STRACCIATELLA
BROWN BUTTER, RADICCHIO
\$ 28

ARCTIC CHAR EN PAPIIOTE
LEeks, POTATO, TARRAGON
BAGNA CAUDA
\$ 32

DUCK + FAWAFFLE
CONFIT LEG, CHICKPEA WAFFLE
HOT DATE SYRUP
\$ 30

BEEF PIE
BRAISED SHOULDER, MUSHROOMS
MUSTARD GREENS, PEARL ONIONS
\$ 36

CAST-IRON AMISH CHICKEN FOR TWO
CRISPY POTATOES, ROASTED FIGS
BABY GREENS
\$ 54

HEMINGWAY'S CHILI
SHRIMP, CUTTLERFISH, CANNELLINI BEANS
CRÈME FRAÎCHE
\$ 37

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

WHOLE ROASTED ROMANESCO... 12
"CREAMED" BRUSSELS... 10
BEEF FAT FRIES... 10

EXECUTIVE CHEF

HEATHER DELLETIER