



{ *Main* }

“SAAG PANEER”

Spinach, Sheep’s Milk Ricotta Malfatti, Baby Carrots **21.**

HAMPSHIRE PORK PORTERHOUSE

Peas, Benton’s Smoked Ham, Maple Syrup **24.**

DUCK BREAST

Cherries, Dandelion Greens **26.**

BELL & EVANS CHICKEN

Smoked Artichokes, Asparagus, Sumac **23.**

CREEKSTONE FARMS BAVETTE

Gnocchi, King Oyster Mushrooms **25.**

HALIBUT

Israeli Couscous, Lambs Quarters, Calimari, Piquillo Peppers **25.**

PAPADUM CRUSTED COD

Sunchoke Fondue, Ravioli **25.**

BROOK TROUT

Rhubarb, Fava Beans, Macadamia Nuts **24.**

- inquire with your server for custom wine pairings -

- whenever possible we source organic and local ingredients -