



For the Table

Lobster Poached P.E.I. Mussels

Tarragon, shallots, biscuits
12.00

House Made Petite Hot Dogs - 3pc

3 pcs with traditional accompaniments, pommes frites
11.50, add a dog 2.50ea

Tuna Sliders - 3pc

Spicy tuna tartare in sesame-seed buns with white
miso aioli, cucumber-cilantro slaw
12.00, add a slider 2.75 ea

Angel Wings – 3pc

Sausage-stuffed boneless chicken wings, peach gastrique
10.00, add a wing 2.50 ea

Untraditional Topped Flat Breads

Mmmmm... Pork

Pork confit, salt-roasted pears, brie, pistou,
preserved lemon, toasted shallots
11.00

S.S. Soppressata

Soppressata, cider-braised pearl onions,
pecorino toscano
11.00

Nutty Goat (V)

Savory walnut butter, “drunken goat” cheese,
arugula, toasted shallots
11.00

Cool

Warm Spinach Salad

Mustard-thyme dressing, red onion rings, bacon, wild mushrooms, feta 10.50

Sarah’s Salad (V)

Field greens, candied hazelnuts, dried cranberries, marscarpone lemon dres sing 10.00

Market Chopped Salad (V)

Romaine, radicchio, market vegetables, champagne vinaigrette 10.00

Granny Smith Apple Salad (V)

Walnuts, celery root, Cabot cloth-bound cheddar, thyme pastry, cider dressing 11.00

Dusted Foie Gras

Pistachio, pound cake, apple-squash syrup 18.00

Hot

Fried Oysters

Grapefruit, fennel, citrus gastrique 10.00

Angelotti

Smoked mussel, scallop, fennel 12.00

Butternut Squash Soup (V)

Chestnut caramel 9.50

Veal Cheeks

Sweet potato, hazelnut infusion 14.00



Aqua

Branzino

Saffron gnocchi, oysters, root vegetables, vanilla air
28.00

Rockfish

gnocchi, leeks, mushrooms, cauliflower, pastis
27.00

Tuna

Dashi, guajillo, hen-of the woods, prosciutto
28.00

Salmon

Rutabega, black trumpets, thyme
25.00

Terra

Pan-roasted Chicken Breast

Rosemary-lemon butter, thyme-roasted root vegetables
22.00

Cannelloni (V)

Celery root, mushroom “sausage”, sweet potato mornay
22.00

Stuffed Pork Loin

Leeks, spinach, bacon, parmesan, sherry pan jus
26.00

Buzzed Beef

Coffee-crusting sirloin, Bell’s Porter reduction, potato cake, wild mushrooms
32.00

Duck Pho

Noodles, thai basil, sprouts, shallots, foie gras
29.00

“Carbonara”

Farro, spiced pork, pecorino, egg
21.00

Chef/Proprietor, Peter Smith

Sous Chef, Andrew Markert

(V) indicates vegetarian items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

