



Starters

Truffle Chips - Parmesan, Scallions	7
Marcona Almonds - Sea Salt, Lavender	5
Marinated Olives - Meyer Lemon, Rosemary	4
Pork Skins - Lime Salt, Chile Pepper	6
Duck Fat Fries - Cheese Curds, Oxtail Gravy	8
Popcorn - Bacon, Brown Sugar, Chili	5

From the Sea

Charred Octopus - White Beans, Tomato, Black Olives	12
Baked Lobster Toast - Lemon Aioli, Celery, Old Bay Salt	10
Market Oysters - Tabasco Sorbet, Homemade Crackers	16
Dungeness Crab - Hearts of Palm, Blood Orange, Lemon Oil	14
Striped Bass - Fingerling Potatoes, Artichokes, Fennel, Olives	18
Atlantic Salmon - Beluga Lentils, Crab, Asparagus	21
Diver Scallops - Cauliflower, Almonds, Raisins, Brown Butter	23
Lobster Pot Pie - Baby Vegetables, Truffle Cream	26

From the Butcher

Roasted Bone Marrow - Onion Jam, Grilled Sourdough, Parsley	11
Seared Foie Gras - Johnny Cakes, Maple Glaze, Blackberries	18
Chicken Liver Mousse - Pickled Onion, Mustard, Country Bread	14
Steak Tartare - Truffle Aioli, Crispy Onions, Fried Egg	16
Artisanal Charcuterie - Pickled Vegetable, Mustard, Frisee	15
Prime Filet - Potato, Bacon, Spinach, Marrow Butter	28
Berkshire Pork Chop - Root Vegetables, Mustard Greens, Cider Gastrique	22
Sonoma Duck Breast - White Beans, Mustard Greens, Homemade Sausage	24

Tips from the kitchen

Tip #6: Eat well.

Tip #10: Bacon is great. But, you already knew that.

Tip #3: It is around the table that we understand best the warmth of being together.

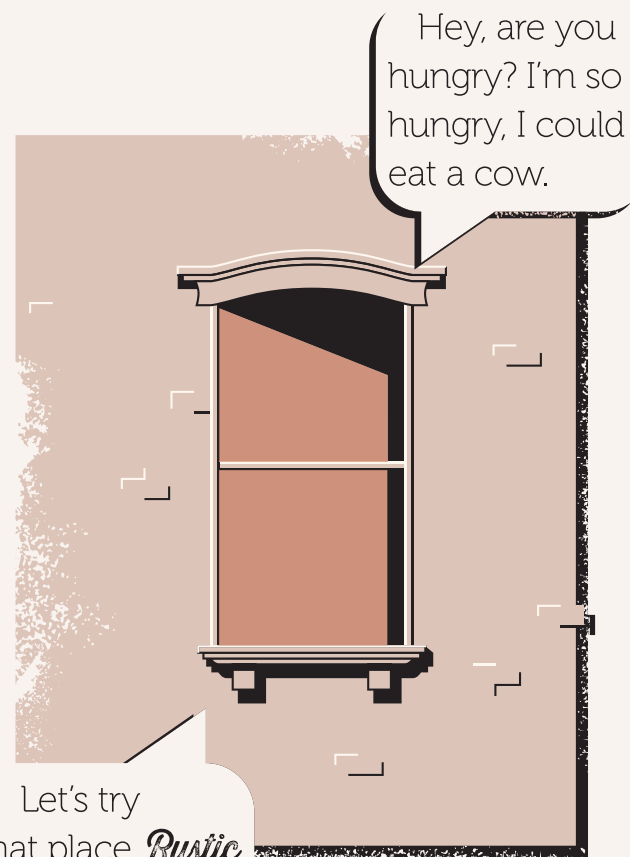
Tip #16: Real men wear aprons.





From the Farm

Poached Egg - Polenta, Black Truffle, Smoked Parmesan	13
White Bean Soup - Sausage, Kale, Crusty Bread	9
Crostini - Ricotta Cheese, Pea Puree, Lemon Zest	10
Local Cheese Plate - Quince Jelly, Candied Pecans, Toast Points	12
Wilted Spinach - Candied Bacon, Pecans, Crumbled Egg	11
Heirloom Tomatoes - Burrata, Onion, Basil	13
Pickled Beets - Arugula, Gorgonzola, Walnuts	9
Ashley Farms Chicken - Brussels Sprouts, Pancetta, Natural Jus	22
Homemade Gnocchi - Wild Mushrooms, Thyme, Truffle Cream, Chive Flower	18
Fresh Pappardelle - Lamb Ragu, Goat Cheese, Mint	20



Let's try that place, *Rustic*. You can have your cow there.

From the Confectioner

Chocolate Pudding Cake - Chocolate Biscotti, Sweet Ricotta	11
Apple Galette - Calvados Ice Cream, Goat Milk, Caramel	18
Pecan Pie - Vanilla Custard, Cinnamon Whip Cream	14
Biscuit Pudding - Strawberries, Honey Ice Cream	16
Salted Caramel Pie - Chocolate Cashew Brittle, Graham Cracker Crust	15
Sticky Toffee Cake - Toasted Pecans, Salted Whip Cream	28
Key Lime Tart - Toasted Marshmallow, Candied Ginger	22



Humans learned how to use fire to cook 100,000 years after they discovered how to make it. Imagine cavemen, sitting in front of a fire, eating raw meat for 100 thousand years after the discovery of fire.