



## SMALL HOT PLATES

- Clam chowder 9.00
- Sunchoke soup with minted cream 9.00
- Sweetbreads with cabbage and spanish paprika 12.00
- Salt cod fritters with malt vinegar 9.00
- Chick pea fries with pumpkin ketchup 11.00
- Oysters "rockefeller" 11.00
- Chestnut gnocchi with saffron, parsnips and sage 13.00

## SMALL COLD PLATES

- Marinated razor clams, blood oranges and celery 12.00
- Black trumpet mushrooms, house made noodles and meyer lemon sauce 11.00
- Half dozen oysters and beer 13.00
- Roasted beets with oranges, goat cheese and toasted almond tahini 11.00
- Flank steak with blue cheese, parsley and sherried onions 11.00
- Prawns, sweet potatoes and capers, and rhum 12.00
- Shaved apples, chicory and manchego 11.00
- Spinach salad with duck ham and pickled squash 11.00
- Freshly marinated anchovies with preserved lemons and fennel 10.00
- Ken's bread and house made crackers with good olive oil 4.50

## LARGE PLATES

- Ford farms shortribs with lime pickle greens 27.00
- Monkfish braised with wild mushrooms, pinot noir and cipollinis 26.00
- Sliced duck, sour cream spatzle and cranberries 26.00
- Lamb cassoulet 26.00
- Risotto of winter vegetables and black truffles, black trumpet fondue 25.00
- Berkshire pork, pears and sauerkraut 26.00

## DESSERTS

- Apple butter crepes with caramel ice cream 8.00
- Chocolate panna cotta, blood orange granite, mint 8.00
- Almond buckwheat cake, cranberry ice cream and ginger sauce 8.00
- Sesame date cake, fromage blanc semmifreddo, honey nougat 8.00
- Grapefruit tarragon sorbet with anise crisps 7.00

Chef Scott Dolich. Chef de cuisine David Padberg. Sous Chef William Preisch.