



SMALL HOT PLATES

- Clam chowder 7.50
- Sunchoke soup with minted cream 7.50
- Sweetbreads with cabbage and spanish paprika 9.50
- Salt cod fritters with malt vinegar 7.50
- Chick pea fries with pumpkin ketchup 8.50
- Oysters "rockefeller" 10.00
- Chestnut gnocchi with saffron, parsnips and sage 10.00

SMALL COLD PLATES

- Marinated razor clams, blood oranges and celery 9.50
- Black trumpet mushrooms, house made noodles and meyer lemon sauce 10.00
- Half dozen oysters and beer 9.50
- Roasted beets with oranges, goat cheese and toasted almond tahini 8.50
- Flank steak with blue cheese, parsley and sherried onions 10.50
- Prawns, sweet potatoes and capers, and rhum 10.50
- Shaved apples, chicory and manchego 9.50
- Spinach salad with duck ham and pickled squash 10.00
- Salad of mixed garden lettuces, caramelized shallot vinaigrette 5.50
- Freshly marinated anchovies with preserved lemons and fennel 8.00
- Ken's bread and house made crackers with good olive oil 4.00

LARGE PLATES

- Ford farms shortribs with lime pickle greens 22.00
- Monkfish braised with wild mushrooms, pinot noir and cipollinis 22.00
- Sliced duck, sour cream spatzle and cranberries 22.00
- Lamb cassoulet 23.50
- Risotto of winter vegetables and black truffles, black trumpet fondue 19.50
- Berkshire pork, pears and sauerkraut 22.00

DESSERTS

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

Chef Scott Dolich. Pastry chef Tara Tulley. Chef de cuisine David Padberg.