



small plates

selection of domestic artisanal cheeses
12

house-made charcuterie
garlic crostini, stone ground mustard
14

seasonal soup
8

mixed greens
new york chevre, toasted hazelnuts, brandied fig syrup
10

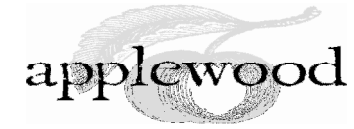
grilled asparagus
house-made pancetta, fried organic egg, pickled mustard seeds
12

grilled rhode island squid
crispy shallots, turnip greens, porcini broth, preserved meyer lemons
14

sautéed hake brandade
mizuna, pickled ramps, chive aioli
12

rhode island day boat scallop ceviche
cucumbers, cilantro, marinated jalapeños
15

we use only sustainably fished seafood, hormone- and antibiotic-free meats and poultry, and all of our beef comes from grass-finished, humanely-treated animals.
we purchase from small, local farmers almost exclusively



entrées

pan roasted chatham hake
english peas, sautéed beet greens, cannellini bean purée, fumet
24

herb risotto
sautéed spring vegetables, parmesan cheese, vegetable broth
20

grilled free-range vermont veal
charred spring onions, butter poached radishes, sautéed spinach, sherry gastrique
28

grilled new hampshire pork
crispy potato cake, braised green cabbage, buttermilk vinaigrette
25

sautéed long island bluefish
roasted red potatoes, sautéed radish greens, sweet carrot purée
24

braised vermont lamb
creamy polenta, roasted sweet potatoes, hakuri turnips, lamb jus
25

pan roasted great lakes walleye pike
toasted grains salad, grilled bok choy, parsley pesto
24

out of courtesy to other diners, we ask that you please set cell phones to vibrate or silent.
20% gratuity is added to parties of six or more.
we accept master card, visa, and discover.