



plateau

A SELECTION OF NATIVE SHELLFISH, CURED MEATS, TERRINES, ARTISAN CHEESES, & HOUSE-MADE PICKLES

*PETITE 75

*GRANDE 125

cold

***NORTHEAST OYSTERS**

SELECTED DAILY, 18 FOR SIX

***EAST COAST MIDDLENECK CLAMS 2 EACH**

crudo

***BEEF TARTARE** EGG YOLK, GRIBICHE, STACK OF CHIPS 15

***SCALLOP** PERSIMMON, BLACK GARLIC, KOHLRABI 16

MAHI MAHI GREEN APPLE, GINGER, IKURA 15

meats

A ROTATING SELECTION, SEASONAL ACCOMPANIMENTS

NEW ENGLAND CHARCUTERIE SELECTION OF TWO 18

AMERICAN HAM BOARD SELECTION OF TWO 18

HOUSE TERRINE BOARD SELECTION OF FOUR 32

cheeses

AN ASSORTMENT OF NEW ENGLAND CHEESES, SEASONAL ACCOMPANIMENTS.

SELECTION OF THREE 24

snacks

SMOKED BLUEFISH PATÉ TURNIP, LEMON, CORNICHON 12

PICKLES AND DIP HUMMUS, OLIVES, ALMONDS 10

DEVILED EGGS FRIED CAPERS, CLAY PEPPER, CRISPY HEN SKIN 9

BRUSSEL SPROUTS MALT AOILI, HARISSA, GARLIC CROUTONS 9

shares

FARMERS SALAD SUMAC, SUNFLOWER MUHAMMARA, PUFFED FLAX 18

KALE SALAD FETA, ALMOND, POMEGRANATE 15

SEARED SCALLOPS SUNCHOKE, FENNEL, ORANGE OIL 17

ROASTED SQUASH APPLE, TURNIPS, GOAT CHEESE 16

HUDSON VALLEY FOIE GRAS HAZELNUT PANISSE, FERMENTED HONEY, RADISH 19

SPARROW ARC FARM CARROTS CRANBERRIES, MAPLE AGRODOLCE 14

GRILLED SARDINE PISTACHIO, GEM LETTUCE, CURED EGG YOLK 10

PAN ROASTED MAHI MAHI CHORIZO ROJO, FINGERLING, KALE 18

CHICKEN FRIED DUCK LEG CORNMEAL DUTCH BABY, GIBLET GRAVY 18

BRAISED MEATBALLS PRESERVED TOMATO SUGO, RACLETTE 16

MAINE MUSSELS SMOKED PORK, CIDER CREAM, CIABATTA 22

TOWNSMAN CLAM CHOWDER SQUID, MAPLELINE CREAM, PORK 12

PAN ROASTED CHICKEN LIVERS LARDONS, CALVADOS, ONION RINGS 14

entrees

BRAISED VERMONT PORK SHANK SWEET POTATOES ROBUCHON, BITTER GREENS, JUS 36

***GRILLED HANGER STEAK** CHICORY CAESAR, CRISPY SUNCHOKES, BEARNAISE 33

BROILED MONKFISH CREAMED SPINACH, PARSLEY ROOT, CRISPY AUTUMN VEGETABLES 32

PAN ROASTED DUCK BREAST PEAR, FLANNEL HASH, JUS 34

CRESTE DE GALLO MARSCAPONE, FARM CARROTS, BRUCIATO 26