

## cold

\*NORTHEAST OYSTERS 18 FOR SIX

CHANGING DAILY SELECTION

\*EAST COAST MIDDLENECK CLAMS 2 EACH

SMOKED BLUEFISH PATÉ TURNIP, LEMON BALM, CORNICHON 11

\*SCALLOP CEVICHE NECTARINE, VANILLA, LARDO 16



## crudo

\*ATLANTIC CHAR FENNEL, DILL, PERNOD 14

\*BEEF CONFIT EGG YOLK, GRIBICHE, STACK OF CHIPS 15

\*HALIBUT SABA, PISTACHIO, CASTELVETRANO 14

TOMATO CHERRY, STRACCIATELLA, BLACK OLIVE 15

SWORDFISH BELLY MELON, PRESERVED LEMON, CHICHARRONES 14



## cured

AMERICAN HAMS SELECTION OF TWO 18

BROADBENT'S, KY – CALHOUN'S, VA – FATHER'S, KY –

THE HAMERY, TN – NEWSOM'S, KY

NEW ENGLAND CHARCUTERIE SELECTION OF TWO 18

BRESAOLA, COPPA, SOPRESSATA, LOMO, FINNOCHIONA

HOUSE TERRINE BOARD A ROTATING SELECTION, SERVED WITH

PICKLES, MUSTARDS AND CONDIMENTS 32



## cheeses 8 FOR ONE

BIG COW, FENNEL

OMA, APRICOT

BAYLEY HAZEN BLUE, WATERMELON

TWIG TOMME, MUSHROOM

READING, STRAWBERRY

\*SHELLFISH FROM LOCAL WATERS COMPLEMENTED BY A SELECTION OF CURES, TERRINES, CHEESE AND SEASONAL PICKLES

PETITE 75  
GRANDE 125

## hors d'oeuvres

PICKLES AND DIP HUMMUS, OLIVES, ALMONDS 8

RI FISH CAKES CHORIZO TARTAR, SWEET CHILIES, LEMON 10

DEVILED EGGS FRIED CAPERS, CLAY PEPPER, CRISPY HEN SKIN 8

CRISPY SHISHITO PEPPERS SESAME, BONITO, AIOLI 9

MAINE POACHED LOBSTER CITRUS BUTTER, FAVAS, SUMMER SQUASH 18

FRIED DUMPLINGS CULTURED CREAM, ONION, HORSERADISH 11

GRILLED CORN MISO MAYO, FURIKAKE, SHISO 8

SUNNY SIDE DUCK EGG CONFIT MUSHROOMS, HERB RELISH, PORK BRUCIATO 14

## appetizers

SQUASH & WATERMELON SALAD RICOTTA SALATA, TREVISO, KIMCHI VINAIGRETTE 14

TOWNSMAN CLAM CHOWDER SQUID, MAPLELINE CREAM, PORK 12

WAX BEANS A LA PLANCHA TAHINI VINAIGRETTE, DILLY GREEN BEANS, SUN-GOLD TOMATOES 14

MOULES FRITES MAINE MUSSELS, ROSÉ, HERBED COTTAGE FRIES 22

SPARROW ARC FARM CARROTS CARAMELIZED CRÈME, WALNUT MOSTARDA, ZA'ATAR 14

CHAR SIU DUCK LEG EGGPLANT, BOKCHOY, PICKLED PLUM 16

SEARED CAPE SCALLOPS PICKLED CHILI, CORN, SORREL 23

## entrées

\*LAMB PORTERHOUSE COLLARD GREENS, MARROW, PICKLE DATES 34

\*VERMONT PORK LOIN RICE GRITS, ROMANO BEANS, TOMATOES 34

WHOLE WHEAT BIGOLI CORN, CHORIZO ROJO, LOCAL MUSHROOMS 26

\*HANGER STEAK CRISPY ARTICHOKE, SMOKED ROMESCO, VIERGE 32

\*HUDSON VALLEY DUCK BREAST CORN PUDDING, SUMMER CHOW CHOW, LIVER MOUSSE 33

PAN ROASTED HALIBUT CUCUMBER, LABNEH, PICKLED CHANTERELLES 32

GRILLED WHOLE FISH HEIRLOOM BEANS, COUNTRY HAM, ROUILLE MKT