



organic garden & farm to table, wild caught,
grass fed, free range, ever-changing seasonal
& always hand made by chefs Peter & Rose.

bites 7.75

spice rubbed beef rib, peanut curry, mint
lamb meatballs, hummus, pickled red onion, zhoug
smoked snow crab cake, miso, sesame, udon noodles
stuffed flatbread, onion & carrot, chermoula, harissa
cheddar pie, walnuts & scallion, pickled prunes

salads & soup 6.75

spinach, roasted grapes, smoked almonds, apple, blue cheese.
garden greens, shaved fennel, tomato, radish, cucumber.
potato soup, cream, leeks & ramps

plates 17.75

baked branzino, dijon cream, capers, root vegetable mash
braised pork shank birria, toasted polenta, queso fresca
roasted chicken breast, tandoori chickpeas, red rice, yogurt
piri piri shrimp, cornbread pudding, basil pepita pesto
ricotta agnolotti, garlicky tomato, rosemary, parmesan
crispy chili eggplant, rice noodles, toasted cashews

platters 32.75

smoked half duckling, sour cherry sauce, wild rice pilaf
dry aged ny strip steak, roasted garlic, rich stock, crisped potato
pan seared lamb chops, mint chimichurri, caramelized onion & orzo

desserts 7.75

almond orange jam tart, vanilla ice cream
brown sugar cake, caramel apple, ginger ice cream
flour-less chocolate cake raspberry puree
tres leche cake, brulee pineapple, rum raisin ice cream

sides 5.00

wild rice pilaf, root vegetable mash, crisped potato,
mac & cheese or harvest vegetables
more bread 2.00