



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
cured salmon. spicy cucumber, pickled carrot

salads & soup 6.75

spinach, roasted grapes, smoked almonds, apple, blue cheese.
garden greens, shaved fennel, tomato, radish, cucumber
daily soup

plates 17.75

baked branzino, sumac, orange & lime, spiced basmati rice
braised garlic-studded pork shoulder, cherry peppers, creamy polenta
roasted chicken breast, capers, green olives, dates, caramelized onion & orzo
piri piri shrimp, cornbread pudding, basil pepita pesto
spinach artichoke ricotta cake, papparadelle, garlicky tomato, parmesan
vegetable kofta, red lentil curry, red rice

platters 33.75

smoked half duckling, cherry sauce, wild rice pilaf
dry aged ny strip steak, roasted garlic, rich stock, crisped potato
seared salmon, pistachio dill pistou, sour cream mashed potato

desserts 8.75

almond apricot peach jam tart, vanilla ice cream
semolina ricotta cake, strawberry coulis, lemon ice cream
flour-less chocolate cake, coffee ice cream
plum torte, vanilla ice cream
black & white pound cake, cardamom ice cream

sides 5.00

wild rice pilaf, mashed potato, caramelized onion & orzo,
toasted polenta, or harvest vegetables
more bread 2.00