



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

bites 7.75

mozzarella fritta, caper remoulade, lemon

smoked crab cake, creamy gingered cabbage, pickled carrot, cracked pepper

chicken liver mousse, rosemary focaccia, pear mostarda

lamb meatballs, yogurt, roasted sweet potato, chermoula, pickled onion

spinach, carrot & onion stuffed flatbread, sun dried tomato & almond pesto

salads & soup 6.75

spinach, roasted grapes, smoked almonds, apple, blue cheese

garden greens, shaved fennel, tomato, radish

daily soup

plates 17.75

baked branzino, dijon & grain mustard butter, toasted gnocchi, parsley white beans

sauteed shrimp, saffron lime butter, tahini roasted chickpeas, acorn squash, farro

roasted chicken breasts, caper, green olive, dates, caramelized onion & orzo

braised garlic studded pork, cherry peppers, creamy polenta, gremolata

spinach artichoke cake, sauteed crimini mushrooms, basil, pappardelle

vegetable kofta, red lentil curry, red rice

platters 33.75

smoked half duckling, apple cider, apricot ginger 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

clemantine almond cake, chocolate ice cream

chocolate sesame tea cake, chocolate chip cardamom ice cream

apple sauce shortbread tart, vanilla ice cream

flourless chocolate cake, strawberry coulis, vanilla ice cream

walnut honey spice cake, coffee ice cream

sides 5.00

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

more bread 2.00