

# Dinner Menu

## Appetizers

Honeynut Squash Soup, Crème Fraîche, Chives, Espelette, Pepitas	9
Little Gem Caesar Salad, Sourdough Croutons, Parmesan Frico, Herbs	15
Roasted Beets, Orange, Pistachio, Mizuna, Dill, Mint, Labneh, Pierre Poivre	16
Kale Salad, Delicata Squash, Pumpkin Seeds, Pomegranate, Ricotta Salata, Maple Dijon Vinaigrette	16
Lamb Meatballs, Puttanesca, Ricotta, Basil, Grilled Bread	18
Goat Cheese Pinsa, Figs, Prosciutto, Arugula, Balsamic, Walnuts	18
Applewood-Smoked Arctic Char Crudo, Juniper, Watercress, Beets, Frisée, Radish	19
Cured Meats, Caper Berries, Cornichon, Grainy Mustard, Bread	21

## Entrees

Mussels Provençal, Frites, Garlic, Fennel, White Wine, Butter	24
Brick Chicken, New Potato, Aleppo, Pickled Shallots, Tomatillo Sauce	29
Atlantic Cod, Cannellini Beans, Heirloom Carrots, Soubise, Salsa Verde, Watercress	30
Petit Filet, Cipollini, King Trumpet Mushrooms, Baby Artichoke, Black Garlic, Chimichurri	34
<b>Pasta</b>	
Cavatelli, Mushroom Mélange, Spinach, Crème Fraîche, Garlic, Ricotta, Urfa	24
Rigatoni, Fennel Pork Sausage, Honeynut Squash, Kale, Parmesan, Calabrian Chili, Herbs	26
Pappardelle, Red-Wine-Braised Short Ribs, Sofrito, Citrus Gremolata, Horseradish	27

## Sides

House-Made Bread, Whipped Butter, Maldon Sea Salt	6	New Potatoes, Herb Sauce	8
Delicata Squash, Pepitas, Maple Butter	8	Greens, Garlic, Chili, Lemon, Butter	8