

PETISCOS (small bites)

MARCONA ALMONDS & OLIVES	8
KNOLL KREST FARM EGG bacalhau, black olive, potato	8
SEA URCHIN TOAST cauliflower purée, mustard seed, lime	10
CROQUETAS DE BACALHAU roasted garlic aioli	11
ISLAND CREEK OYSTERS (3 pc.) (DUXBURY, MA) pickled shallot mignonette	12

COUNTRY HAM, TERRINES

RUSTIC PORK & DUCK TERRINE muscat wine gelée, market greens	9
BENTON'S COUNTRY HAM (MADISONVILLE, TN) hickory smoked	12
SURRYANO BERKSHIRE HAM (SURRY, VA)	12
SERRANO HAM	13
CURED FOIE GRAS pickled quince, radish, Canadian maple syrup	18

APPETIZERS

LOLLA ROSA & MARKET GREENS Cato Corner's Dutch Farmstead cheese, walnuts, pomegranate, sunchoke vinaigrette	12	SOFT-POACHED HEN EGG veal sweetbreads, Benton's bacon, black truffle	17
MUSSEL SOUP poached wild mussels, fennel, linguiça sausage	12	MARINATED YELLOWFIN TUNA Siberian caviar, crispy burdock root, yuzu-soy vinaigrette	18
FUJI & JONAH GOLD APPLE SALAD root vegetables, (Jasper Hill, VT) blue cheese, concord grape, yogurt	14	SEARED PORTUGUESE SARDINES pickled peppers, vanilla-apple puree, paprika	15
SHRIMP ALHINHO garlic, coriander, pimenton, pressed jus	16	SPANISH OCTOPUS A LA PLANCHA roasted celery root, apple, lemon-squid ink puree	23

MEAT

ARROZ DE PATO duck confit, chorizo, olive, clementine	27
BRAISED BEEF SHORT RIB smoked baby red beets, golden nugget potatoes, charred bread emulsion, yogurt	32
VENISON LOIN charcoal-grilled carrots, baby turnips, market kale, swiss chard	34
SUCKLING PIG crispy potato, kohlrabi, quince compote	35

FISH AND SHELLFISH

SEA-SALTED CHATHAM COD braised chickpeas, nameko mushrooms, tomato	35
RED SNAPPER peekytoe crab stew with potato, fennel and leek	32
NEW BEDFORD DIVER SCALLOPS Anson Mill's oats, trumpet royale, radish, citrus	31
WILD STRIPED BASS Iberian butter beans, Sea Island red peas, wild herbs, caramelized consommé	34

