



## APPETIZER

<b>OYSTERS</b>	20
DUXBURY GEM, WATERMELON GRANITA, GUAJILLO CHILI	
<b>BURRATA</b>	17
JERSEY GIRL BURRATA, BABA GANOUSH, ARUGULA, TOASTED FOCACCIA	
<b>FOIE GRAS</b>	26
PEACH, PICKLED MUSTARD SEED, DILL, BRIOCHE	
<b>HEIRLOOM TOMATO GAZPACHO</b>	14
WINDY BROW FARM TOMATOES, RASPBERRY, PICKLED GINGER	
<b>RED GEM LETTUCE</b>	16
CAESAR DRESSING, CURED EGG YOLK, LEMON BASIL	

## PASTA

<b>TAGLIOLINI</b>	24
CHERRYSTONE CLAMS, BLUE MUSSELS, PANCETTA, VERMOUTH	
<b>CHARRED CORN RISOTTO</b>	20
LENTINI'S SWEET CORN, COTIJA CHEESE, KAFFIR LIME, CORN NUT	
<b>GNOCCHI</b>	23
BUTTERNUT SQUASH, YELLOW OYSTER MUSHROOM, CRISPY GARLIC, SAGE	

## ENTRÉE

<b>HALIBUT</b>	36
PAN SEARED HALIBUT, DELICATA SQUASH, QUINOA, TOMATO CARDAMOM CONSOMMÉ	
<b>HANGER STEAK</b>	37
BLISTERED SHISHITO, SALT & VINEGAR FINGERLING, CAPER, CHIMICHURRI	
<b>SCALLOPS</b>	35
SMOKED RAINBOW CARROT, CORNO DI TORO PEPPER, GREMOLATA, CHERVIL	
<b>PORK</b>	34
HERITAGE PORK CHOP, JERSEY CORN, ROASTED CHANTERELLE, NAPA CABBAGE	
<b>SUMMER MEDLEY</b>	26
CHEF'S SELECTION - SELECTED DAILY ACCORDING TO SEASONALITY	
<b>RIBEYE FOR TWO</b>	120
38 DAY DRY-AGED RIBEYE, CHARRED CORN, BEEF FAT FRIES, HOUSE MADE STEAK SAUCE	