

**Primo Bread Service**  
Sicilian Pianogrillo olive oil ~Housemade Breads \$4 per person

## Antipasti

**Pizza al Forno** "Bianca Verde" grilled sweet onion, herbed ricotta, ramps, nettles and fresh mozzarella drizzled with Calabrian hot honey 24

**Sweet Pea and Wild Nettle Soup with Crab** bacon fried brioche croutons, jammy quail egg, lemon crème fraîche 16

**Baby Kale Salad** shaved radish, pecorino, toasted cashews & creamy cashew dressing 18

**Crisp fried Pemaquid Oysters** Claytonia, radish & kohlrabi remoulade, cornichon and herbs 22

**Charcuterie** chicken liver mousse~grape jelly & grilled levain, pork rilette mustard pickled carrots orange fennel coppa~giardiniera, fried head cheese~ pippara, radish crostini & house mustard 25

**Hermi Rabbit Loin wrapped in Guanciale** creamy polenta, spring ragout, wasrm mustard vinaigrette shaved carrots, tendrils 22

**Cold Spring Ranch Beef Tartare** tapenade, kohlrabi, celery leaf aioli, marrow crumb 24

**Second Frost Farm Spinach and Tat Soi salad** red endive, apple, shaved foie gras, seeded rye toast, cherry barbera drizzle, apple blossom~honey vinaigrette 18

**Endive with Paje Ubriaco Cheese** Meyer lemon, blood orange, mizuna, Marcona almonds & Calimoch 18

**Farmer Salad** frisée, romaine and radicchio lettuces tossed with a lemon~parmesan vinaigrette olive oil fried croutons, house~made bacon and a backyard poached egg 22

**Charcoal Grilled Cuttlefish & Baby Artichokes** Meyer lemon & spruce tip aioli, romesco sauce 23

**Spatchcocked & Wood Roasted Quail** green harissa, black mission figs, fines herbes salad almond skordalia 24

## Pasta

**Ricotta Filled Agnolotti Napoletano** braised cold spring ranch beef shoulder, shank & neck San Marzano tomatoes, garden rapini & herbs ~ Swallowtail Farm ricotta salata 36

**Carrot Fazzoletti and Spring Rabbit Ragout** peas, carrots, ramps, fiddlehead ferns & lovage 35

**Wild Nettle Tagliatelle Green Garlic Alfredo** grilled Oyster mushroom, sorrel & Pecorino Sardo onion charcoal 34

**Lobster Ravioli** Mascarpone, Aleppo, confit fennel, Fiddlehead ferns and lobster bisque emulsion 46

## Mains

**Wood Roasted Whole Lubina** Castelvetro olive relish, mustard greens, chickpea panelle 48

**Grilled New York Strip Steak** pommes paillason, wild watercress, au poivre butter, parsnip mousseline charred ramp vinaigrette 59

**Local Monkfish Fave e Cicoria** Piennolo tomatoes, capers, green garlic, fava puree and braised Dandelion greens crisp fried fava 35

**Pork Saltimbocca** roast garlic mash, garden spinach, prosciutto & mushroom~Madeira jus 42

**Pan Roasted Local Halibut Mare e Montagna** confit Morel mushrooms, fiddlehead ferns Pemaquid oyster veloute ~ summer truffle & petite mustard greens 44

**Silver Palette Chicken Marbella** Whole roasted La Belle Farms poussin, prunes, olives, capers & herbs charred leek and feta 38

**Cast Iron Seared Wild Salmon** local asparagus, potato, lima & fava beans & green garlic butter breaded & fried farm egg 46

**Blood Orange Lacquered Duck Breast** Moroccan couscous, apricot, almond, cilantro charred carrots and Hakurei turnips in chermoula 48