

Starters

- Jumbo Lump Crab Cake – whole grain mustard and grapefruit \$17
- Crispy Fried Oysters – baby spinach and black pepper butter \$14
- Berkshire Baby Back Ribs – cilantro and toasted sesame \$13
- Steak Tartare – wild arugula, over easy quail egg and brioche \$15
- Burrata Mozzarella – grilled rustic bread with warm fig jam and arugula pesto \$16
- Market Sashimi – avocado, petite radish and citrus ponzu sauce \$17
- Selection of East Coast Oysters – half dozen / full dozen \$15 / \$30
served on the half shell with cocktail and mignonette sauce – or – baked with horseradish and white cheddar

Artisan Salumi and Cheese – for two \$18 for four \$28 for six \$38

Chef's selection of cured meats and cheeses served with grilled rustic bread, house made pickles and mustard

Soup

- Roasted Sweet Potato – pork belly dumplings and granny smith apples \$9

Salads

- Shaved Asparagus – frisee, dominion farms egg, bacon and truffle vinaigrette \$10
- Organic Local Greens – crispy potatoes, Texas goat cheese and citrus beets \$8
- Baby Iceberg Wedge – buttermilk blue cheese, apple wood bacon and pickled red onion \$9

Beef

- Filet 8oz. / 10oz. \$37 / \$43
- Prime Strip 16oz. \$46
- Prime Dry Aged Bone in Ribeye 20oz. \$49

Sauces

- Béarnaise \$3
- Chimmichurri \$3
- Espresso Horseradish \$3
- Cognac Peppercorn Marrow \$3

Meyer Ranch All Natural Beef

- Filet 6oz. \$38

Toppings

- Caramelized Red Onion and Mushrooms \$6
- Butter Poached Maine Lobster \$18
- Black Truffle Butter \$5
- Hudson Valley Foie Gras \$16
- American Artisan Blue Cheese \$4
- Oscar – lump crab, asparagus and béarnaise \$14
- Organic Egg – poached or fried \$3

House Made Pasta and Grains

- “Baked Potato” – potato stuffed ravioli with pancetta, crème fraiche and chives \$28
- Maine Lobster Risotto – asparagus, whipped mascarpone and tarragon \$32

Other Meats

- Colorado Rack of Lamb – cauliflower puree and golden raisins \$43
- Imperial Farms Kobe Pot Roast – potato puree and ragout of seasonal vegetables \$36
- Dominion Farms Chicken – buttermilk fried, three cheese mac ‘n’ cheese and bacon braised swiss chard \$28

Fish

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$36
- Chatham Bay Cod – baby artichokes and heirloom potatoes with black truffle emulsion \$31
- Seasonal Market Fish – daily preparation \$MP

Starch

- Mac “n” Cheese – three cheese blend \$9
- Potato Skins – fully dressed \$8
- Crispy Fried Potato – hand picked thyme \$7
- Potato Gratin – aged white cheddar \$10

Vegetables

- Grilled Asparagus – farm egg and béarnaise \$11
- Baby Spinach – garlic and crispy cured meat \$8
- Brussels Sprouts – smoky bacon \$9
- Ragout of Mushrooms – fresh herbs \$10