



#### FROM THE COAST

- CHILLED NONESUCH OYSTERS, GREEN GAGE PLUM COCKTAIL SAUCE 24  
CHILLED MAINE LOBSTER, FERMENTED CHILE HARISSA, SORREL, TURMERIC AIOLI 24  
STIR FRIED CAROLINA GOLD RICE, SALT COD, SMOKED CHICKEN, PORCINI, PICKLED CELERY 14  
BROCCOLI GREENS, PECANS, GREEN STRAWBERRY VERJUS, GREAT HILL BLUE CHEESE, STRAWBERRIES 14  
STEAK TARTINE, CRISPY ONIONS, RADISH, SOUR ORANGE, HOT SAUCE, BONE MARROW AIOLI 12  
HIRAMASA, TUNA, MAHOGANY CLAMS, BEAN SPROUTS, SESAME, SERRANO CHILIES 22  
SPECKLED ROMAINE, CODDLED DUCK EGG DRESSING, REGGIANO, RYE CRISP 16

#### HANDMADE PASTAS AND WOOD OVEN PIZZAS

- MARGHERITA PIZZA, MOZZARELLA, BASIL, SAN MARZANO TOMATOES 18  
WHITE PIZZA, CRUSHED PEAS, FAVA BEANS, FRESNO CHILES, MORTADELLA, TALEGGIO 20  
RAVIOLI, ARUGULA, MOZZARELLA, FERMENTED MAITAKE, NETTLES, REGGIANO 16/24  
STIR FRIED RICE NOODLES, MAINE LOBSTER, CALABRIAN CHILES, GREEN ONIONS 18/28  
STINGING NETTLE CAVATELLI, PORK JOWL SUGO, PECORINO 16/24

#### ENTRÉES

- LOCAL SEAFOOD PAELLA WITH ENGLISH PEAS AND PEA GREENS 39  
GRILLED BEEF STRIPLOIN, KING OYSTER MUSHROOMS, SPRING ONIONS,  
ENGLISH PEA GRATIN, BLACK VINEGAR, OYSTER SAUCE, HORSE RADISH 44  
“EL LECHON”, WOOD FIRED SUCKLING PIG, POTATOES, MUSTARD GREENS, GREEN TOMATO 39  
ROASTED MAINE SALMON, BROWN BUTTER-HUMMUS, SALSIFY, FAVA LEAVES, SHEEP’S YOGURT 29  
ENORMOUS RIBEYE, BISCUIT BREAD PUDDING, SPRING ASPARAGUS SALAD  
WITH GRAPE SEED OIL AND ALEPPO 175  
WHOLE STEAMED THEN FRIED CHICKEN, MEYER LEMON-HONEY MUSTARD, BISCUIT BREAD PUDDING,  
SPRING ASPARAGUS SALAD WITH GRAPE SEED OIL AND ALEPPO 58  
WOOD FIRED LOBSTER, CORN, BLACK MISSION FIGS, SNAP PEAS, CORN BREAD 44  
GRILLED HAMBURGER, CHERRY PEPPER AIOLI, SALAMI, CHIPS, CHEDDAR, FRIES 18  
WOOD FIRED MONK FISH, SPRING RADISH AND TURNIPS, BUTTERMILK WHEY,  
PEARL BARLEY, QUINCE MOSTARDA 29/60

#### SNACKS

- SHISHITOS AND SEA SALT 6  
MEAT BALLS, SWEET AND SOUR PEPPERS, REGGIANO 10  
CHICKEN WINGS, CASCABEL GLAZE, CRÈME FRAICHE, CHICKEN SKIN-NORI CRUMBLE 10  
COPPA, MUSTARD GREENS, PECORINO, LACTO RAMPS, CASTELVETRANO OLIVES 8  
CHARRED OCTO, BROCCOLI, SHABU, CAMERONES 14

#### OUR THANKS:

WE COULD NOT MAKE OUR WORK HERE HAPPEN WITHOUT SUPPORT FROM  
OUR LOCAL FARMERS, ARTISANS, AND RANCHERS.

HIDDEN POND GARDENS	TIBBETTS’ EDIBLES	TED JOHNSON LOBSTER
SAGE’S GARLIC & GREENS	BROWNE TRADING CO	CLOVER LEAF FARM
A WEE BIT FARM	ANTHONY’S ARTISANAL COFFEE	CHICK FARM

\*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS\*