

SMALL PLATES

new england clam chowder bacon + brioche croutons + dill oil	11
caesar salad caesar dressing + aged parmesan cheese + bread crumbs + crispy diced guanciale add chicken +9 add scallops +23	16
endive salad belgian endives + buttermilk ranch + fried capers + toasted sesame seeds + shaved asiago add chicken +9 add scallops +23	16
togarashi crusted bluefin tuna 4oz local bluefin tuna + cucumber aguachile + salmon roe + wasabi aioli	18
oyster rockefeller bechamel + braised greens + garlic bread crumbs + parmesan	23
fresh oysters local oysters + mignonette & cocktail sauce	three 9 six 18
mussels normande sauteed green apple + fennel + lardon bacon + white wine + cream + sourdough	25
miso butter cabbage roasted + miso butter + horseradish cream + crispy shallots	16

cheese board chef's selection of cheeses + fruit + cornichons + cashews + fig jam + baguette	26
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LARGE PLATES

steak au poivre 6 oz. filet mignon + toasted peppercorn cream sauce + shaved celery salad + pomme puree add scallops +23	54
boeuf bourguignon braised beef cheek + pomme puree + charred scallion gremolata add scallops +23	39
seared sea scallops parsnip puree + roasted hoisin romanesco + blistered shishito pesto	42
pan seared halibut chili espresso rub + coconut rice + english peas + pickled vegetable slaw + carrots + hazelnut	38
black sea bass piperade local black sea bass + basque slow roasted vegetables + lemon + olive oil	34
press bacon burger smashed 5oz patty + cheddar + pickles + little leaf lettuce + burger sauce + bacon + duck fat potatoes + side salad w/ maple balsamic dressing	24
goat cheese and fig burger smashed 5oz patty + goat cheese + mayo fig jam + arugula + duck fat potatoes + side salad w/ maple balsamic dressing	22
lemongrass tofu rice marinated tofu + coconut curry rice + seared bok choy + cremini mushrooms add chicken +9 add scallops +23	24
mushroom agnolotti roasted mushroom and ricotta filled house pasta + brown butter tarragon sauce add chicken +9 add scallops +23	31

please inform your server of any allergies or dietary restrictions. while we take every precaution, our kitchen handles ingredients including dairy, eggs, wheat, soy, peanuts, tree nuts, sesame, fish, and shellfish. we cannot guarantee the absence of trace allergens in any dish.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



kitchen love is a 3% charge added to the bill before tax and split amongst the kitchen staff. This is not a tip for your server. we hope you can taste the love they put into every dish; thank you for giving them some love back.