



APPETIZERS

Lil's Baguette with Butter, Sea Salt, and Radish \$3

Oysters on the Half Shell with Cucumber Mignonette \$3 ea*

Pork Belly with Braised Red Cabbage, Cranberry, and Apple \$13

Agnolotti Pasta with Roasted Mushrooms and Corn \$13

Green Salad with Radishes, Pickled Cranberries, Aged Cheddar, Pepitas, and Vinaigrette \$9

Grilled Delicata Squash with Fromage Blanc, Pickled Peppers and Saffron Honey \$11

Hasselback Fingerling Potatoes with Trout Roe, Capers, Hard Cooked Egg, and Chives \$12*

ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$28

Steak Frites - Grilled Hanger Steak with Frites, Brandy Jus, and Green Salad \$31*

Grilled Monkfish with over Vegetable Succotash with Coriander Beurre Blanc \$30

Braised Lamb with Eggplant Potato Mash and Caponata \$30

Roasted Mushrooms over Polenta with Sherry, Leeks, Peas, and a Poached Egg \$27

DESSERTS & CHEESES

Japanese Pumpkin Tart with Vanilla Chantilly Cream and Shaved Dark Chocolate \$10

Caramelized White Chocolate Cremeux with Peaches,
Buckwheat Angel Food Cake, and Puffed Wild Rice \$10

Enna Chocolate Souffle with Vanilla Creme Anglaise \$10
(25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with West End Honey \$8

Cabot Clothbound Cheddar with Apples and Mustard \$8

Jasper Hill Moses Sleeper with Seasonal Fruit Preserves \$8

All 3 cheeses \$22

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