

## FALL MENU

HOMEMADE RICOTTA <i>toasted sourdough, olive oil</i>	7
*SEASONAL TART <i>zucchini &amp; squash, whipped goat cheese, herbs</i>	10
SCALLOP CRUDO <i>Long Island scallop, calabrian chili oil, lemon, fried parsley</i>	13
MUSSELS ESCABECHE <i>chilled mussels, celery escabeche, green grapes, yukon gold, dill</i>	13
STEAK TARTARE <i>beef, parsley and dill, grain mustard, salted butter, homemade crackers</i>	15
*POLPETTE <i>Berkshire pork &amp; herb, tomato &amp; garlic sauce</i>	13
KOHLRABI CAESAR <i>kohlrabi, romaine, shaved parmigiano, She Wolf Breadcrumbs</i>	12
ROASTED BEETS <i>lavender &amp; thyme oat crumble, coffee orange tahini</i>	13
BROCCOLI RABE <i>toasted coriander, orange oil</i>	10
BRUSSELS SPROUTS <i>pecorino, shallots, lemon</i>	13
*CARROTS FORIANA <i>heirloom carrot, walnuts, pine nuts, golden raisins, capers</i>	10
SOLE <i>chive butter sole, blistered lemon caper string beans</i>	20
GRILLED CHICKEN PAILLARD <i>cucumber salad, meyer lemon emulsion</i>	20
*HANGER STEAK <i>ala plancha, romesco, onion</i>	23
RIGATONI <i>pasta, ceci, red pepper flake, kale, parmigiano</i>	15
PAPPARDELLE <i>homemade pasta, juniper &amp; bay braised duck, green peppercorn sauce</i>	19
*CAKE <i>hazelnut olive oil cake, rosemary &amp; honey, roasted apples</i>	9
PUDDING <i>dark chocolate pudding, whipped cream, fleur de sel</i>	8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know about any allergies and aversions.*

*\* indicates nuts in dish*



CHEESE FLIGHTS

TRES LECHES 24
brebrousse d'argental
casatica
roomano

ALL AMERICAN 25
tarentaise
cornelia
great hill blue

THEMED FLIGHTS

THE WHOLE FARM 43
smoked duck breast
sopressata
roomano
brebrousse d'argental
beato de tabara

WHAT GROWS TOGETHER 36
beato de tabara
serrano
sopressata picante
cornelia

TOUR OF ITALY 36
casatica
weinkase lagrein
finocchiona
speck

CHEF'S SELECTION OF CHEESE 23

CHEF'S SELECTION OF CHARCUTERIE 23

BOTH 42

CHAMPAGNE CAMPAIGN

ALL DAY SUNDAY AND EVERY DAY AFTER 10:00pm
ALL BOTTLED CHAMPAGNE
1/2 OFF

CHEESES PROVIDED BY
MURRAY'S CHEESE

CHEESE A LA CARTE \$9

CASATICA - buffalo - Italy
earthy, slightly sweet, semi-soft

BREBROUSSE D'ARGENTAL - sheep - France
silky, savory, tangy

BEATO DE TABARA - goat - Spain
fudgy, olive, sharp

WEINKASE LAGREIN - cow - Italy
garlic, black pepper, semi-soft

CORNELIA - cow - New York
roasted peanut, funky, buttery

TARENDAISE - raw cow -Vermont
salty, nutty, firm

ROOMANO - cow - Netherlands
caramel, coating, hard

GREAT HILL BLUE - raw cow - Massachusetts
grassy, spicy, creamy

CHARCUTERIE A LA CARTE \$11

SOPRESSATA PICANTE - New York
calabrian chili, garlic, white wine

BAROLO SALUMI - Illinois
barolo, salt, black pepper

FINOCCHIONA - California
fennel seed, garlic, sherry

18 MONTH SERRANO - Spain
landrace pork, salt

SPECK - Italy
juniper, rosemary, smoke

SMOKED DUCK BREAST - California
magret duck breast, salt, smoke

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