

Chef's Daily CRavings

Appetizers

Chef's Charcuterie Board

*saucisson sec, lonza, coppa, speck, mortadella, pickled watermelon rind,
housemade mustard, house focaccia 16*

Bone Marrow

olive tapanade, housemade mustard, house focaccia 12

Pickled Vegetable Salad

*frisee, house pickled vegetables; rhubarb, baby turnip, mushroom medallions,
asparagus, house dried tomato oil 8*

Potato Gnocchi

house cured tesa, rosemary 12

Tagliatelle

housemade tagliatelle pasta, cream, corn relish 8

Entrees

Duck Confit

*confit duck leg, frisee, confit fingerling potatoes, 6 minute egg,
caraway vinaigrette 19*

Hanger Steak

pomme frites, arugula, pears, house beet vinegar 28

Cavatelli

housemade cavatelli, duck ragu, crispy skin, housemade cheese 23

Fettuccine

*housemade fettuccine pasta, oyster mushrooms, shrimp, black pepper,
housemade cheese 28*

Capellini

*housemade capellini pasta, tomatoes, leeks, basil, garlic, red wine,
parmigiano-reggiano 21*

Rainbow Trout

parsnip puree, corn relish, pea vinaigrette 27

