

CHEF'S DAILY CRAVINGS

THIS WEEKS LOCAL PRODUCERS:
FLAT #12, ALLEYWAY GARDENS, ARDEN FARMS, SCHWAB'S FARM
(ALL LAMB IS FROM STILLWATER FARM IN BOSTON, NY)

-SMALL PLATES-

CRISPY LAMB BELLY

creamy semolina porridge, carrot top salad, balsamic drizzle 13

BEET SALAD

roasted beets, sliced radishes, horseradish cream, arugula salad 12

STUFFED BREAST OF LAMB

olive & lamb stuffed breast, fresh gooseberries, carrot top pesto, pepper salad 14

LAMB SECRETO

lamb skirt steak, creamed potatoes, cilantro & orange caviar 14

STONE FRUIT SALAD

caramelized plums, nectarines, cherries, arugula, house ricotta 11

MUSSELS

house tasso ham, yellow market tomatoes, cilantro 16

-ENTREES-

LAMB NECK RAGU

lamb neck, potato gnocchi, farmers market tomatoes 25

LEG OF LAMB

roasted leg of lamb, Flat #12 oyster mushroom risotto, fried oyster mushrooms 29

LAMB SHANK

grain mustard cream, housemade cavatelli pasta, farmers market carrots 29

LAMB RIB CHOP

*double bone rib chop, housemade merguez sausage, roasted market eggplant,
roasted garlic hummus, housemade pita 30*

LAMB RAMEN

*hand cut whole wheat noodles, oyster mushrooms, hungarian peppers,
soft duck egg, swiss chard 27*

LAMB T-BONE

lamb crépinette, summer squash puree, sauteed zucchini, squash 29