

# 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-

### CHEF'S CHARCUTERIE BOARD

*creppone, speck, coppa, finocchiona, spalla, lonza, pickled vegetables, house focaccia* 16

### SCALLOPS

*seared scallops, tart cherry, house speck, pea puree, arugula* 18

### CARPACCIO

*seared rare short rib, endive salad, lavender oil* 12

### FARFALLE

*housemade farfalle pasta, charred yellow tomatoes, basil, house tasso, garlic* 11

## -PIZZA-

*garlic confit, olive bruschetta, fresh mozzarella, arugula salad* 15

## -ENTREES-

### CARBONARA

*housemade capellini pasta, house pancetta, hen egg, parmigiano-reggiano* 23

### LEG OF LAMB

*roasted leg of lamb, Flat #12 oyster mushroom risotto,  
crispy fried oyster mushrooms, natural jus* 29

### LAMB SHANK

*housemade ricotta cavatelli pasta, roasted farmers market carrots, mushroom jus* 29

### LAMB T-BONE

*lamb crépinette, asparagus, potato puree* 29

### FETTUCCINE

*housemade fettuccine pasta, tapanade pesto, fresh arugula* 22