

## SOMETHING SWEET

### key lime PIE

*graham cracker crust, toasted meringue, candied ginger* 12

### tiramisu soft ICE CREAM

*vanilla mascarpone, coffee-soaked lady fingers, coco dust* 12

### bittersweet chocolate MOUSSE

*coffee dacquoise, preserved berry compote* 12

## AFTER DINNER DRINKS

### DIGESTIFS (2oz)

**Montenegro Amaro** *Italy* 13

**Fernet Branca Amaro** *Italy* 13

**Zucca Amaro** *Italy* 12

**Grand Marnier, Orange Liqueur** *France* 14

### SWEET WINE (3oz)

**Chateau De Cosse Sauternes** *France* 19

**Graham's 10 Tawny Porto** *Portugal* 16

**Graham's 20 Tawny Porto** *Portugal* 20

**Graham's 30 Tawny Porto** *Portugal* 30

**Morenita Cream Sherry** *Spain* 11



## A FEW THINGS TO TRY

**wood fired BREAD** —olive oil, seasoned butter 8

**wood fired OYSTERS** —tequila chili butter, oyster crackers 22

**TUNA sashimi** —capers, lemon oil, toasted nori 20

**LAMB stuffed pita** —tahini, herb salad, lemon 19

**foraged ramp and pea AGNOLOTTI** —tarragon, black truffle, parmesan 23

**ricotta DUMPLINGS** —english peas, fiddleheads, nettle couli 18

**gem lettuce SALAD** —focaccia croutons, tête de moine, anchovy vinaigrette 17

**clams with saffron SPAGHETTI** —garlic, chili flakes, parsley 21

**rainbow CARROTS** —smoked whipped feta, dill, pickled shallots 14

**butter poached ASPARAGUS** —gribiche, parmesan crumble, chard lemon 19

**confit spring LEEK gratin** —monterey cheese, chili relish, herb crumb 18

## MAINS

**autumn olive coppa HAM steak**  
asparagus, mint, ricotta, chervil, mustard dressing 30

**baked mid atlantic ROCKFISH**  
tomato butter, shaved fennel, spring onions 32

**mushroom RISOTTO**  
parmesan reggiano, pea tendrils, red wine jus 22

**pan seared sea SCALLOPS**  
cannellini beans, bacon, watercress 36

**grilled CHICKEN paillard**  
cucumber, sunchokes, olives, mint cream 24

**STEAK au poivre**  
striploin, frites, salad 35

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

## SIMPLE SUPPER MENU

59—per person

### SNACKS

**Avocado Tostada**  
grilled mustard green chimichurri, toasted sesame seeds

**Smoked Feta Spanakopita**  
tzatziki, harissa

**Sunchoke Veloute**  
toasted hazelnuts, pickled mustard seeds, gremolada

### SHARED PLATES

**Nicoise Salad**  
confit potato, green bean, olives

**Autumn Olive Farm Ham + Black Pepper Croquette**  
herb salad, parsley oil, garlic aioli

### MAIN

of your choice

HAM • ROCKFISH • RISOTTO  
SCALLOPS • CHICKEN • STEAK  
(descriptions at left)