



17 SUMMER

FOR THE TABLE

Pizza Rustica- Focaccia Topped with Thinly Sliced Potatoes, Grated Ricotta Salata | 8
Chef's Daily Bread | 8

APPETIZERS

Burrata- House-made Burrata, Marinated Zucchini | 12
Foie Gras Torchon- Hudson Valley Foie Gras, Roasted Grapes, Toast Points | 16
"Odds and Ends"- Chef's Daily Preparation of Offal | 12
Seasonal Salad- Seasonal Melon, Berkshire Pork Prosciutto, Foraged Greens | 12
Country Fried Chicken Thighs-In-House Spicy Pickled Vegetables, Honey | 14
Octopus- Marble Potatoes, Lemon Aioli, Smoked Paprika | 14
Grilled Short Ribs- Thinly Sliced Grilled Short Ribs, Gremolata | 14

PASTA

Pici- Tomato, Basil, Zucchini, Ricotta Salata | 32
Stinging Nettle Gnocchi- Ricotta Dumplings, Fava Beans, Peas and Onion | 32
Spaghetti-Anchovy Paste, Garlic Confit, Castelvetrano Olives, Toasted Bread Crumbs | 32

ENTREES

Duck- Pan Seared Duck Breast, Strawberries, Green Almond Confit | 38
Fish- Chef's Daily Preparation of Sustainable Fish | MP
Roasted Cauliflower-Oven Roasted Tomatoes, Fried Capers, and Olives | 34
Ostrich Steak- 8oz Grilled Ostrich Steak, Fondant Potatoes, Béarnaise Sauce | 42
Pork Chop-12oz Grilled Heritage Pork Chop, Sautéed Bitter Greens, Stone Fruit and Fennel Salad | 42

**Menu subject to change by direction of the chef*