



17 SUMMER

FOR THE TABLE

Sfincione- House Made Focaccia Topped with Crushed Tomatoes and Toasted Bread Crumbs | 8
Chef's Daily Bread | 8

APPETIZERS

Lamb Meatballs- Marinated Eggplant, Yogurt Gremolata | 14
Foie Gras Torchon- Hudson Valley Foie Gras, Uncinato Truffles, Cherries | 18
“Odds and Ends”- Chef's Daily Preparation of Offal | 12
Seasonal Salad- Baby Kale Caesar Salad, Grated Cured Egg Yolk | 14
Fried Chicken Po'boy- Lettuce, Tomato, Rémoulade, House Made Pao de Queijo | 14
King Crab- Chilled Cucumber Water, King Crab Leg, Tarragon Oil | 20
Pork Belly-Sunny Side-Up Egg, House Made English Muffin, Hollandaise | 14

PASTA

Rigatoni- Chickpeas, Pancetta, and Fresh Tomato | 32
Squid Ink Spaghetti- Florida Rock Shrimp, Bottarga, Chili Flakes | 32
Doppio- Filled Half Bison Bone Marrow and Half Lemon Ricotta, Topped with Bread Crumbs | 32

ENTREES

Duck- Pan Seared Duck Breast, Elderberry Demi, Fennel Confit | 38
Fish- Chef's Daily Preparation of Sustainable Fish | MP
Rabbit- Stuffed Rabbit Loin with Truffles and Wild Mushrooms, Sautéed Bitter Greens | 46
Bison NY Strip- 10oz Grilled Bison NY Strip, Castelvetroano Olives, Blue Cheese in Olive Oil | 44
Pork Chop-12oz Grilled Heritage Pork Chop, Sautéed Spinach, Granny Smith Apple Salad | 42

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