



**VEAL TONNATO**

caper anchovy aioli, tuna sauce, mâche

16

**CHILLED SUNCHOKE VICHYSOISE**

fried leeks, crispy capicola, sunflower shoots

8

**SPRING SALAD**

shaved veggies, ramp vinaigrette

10

**GRILLED SOURDOUGH**

wild mushrooms, fried duck egg

10

**BURRATA**

dandelion golden raisin pistou

12

**BUTTERMILK FRIED QUAIL**

smoked tasso gravy, slab bacon

16

**BEEF TARTARE**

shallot, mustard, capers, pecorino, herb salad, toast

14

**HOUSE PAPPARDELLE**

rapini, tomato, chili, garlic confit, pecorino

16

**BONE-IN RIBEYE (FOR 2)**

32 oz, buffalo creek farm, 70-day dry age, compound butter, tallow roasted veggies

72

**BAVETTE STEAK**

8oz, creekstone farms, compound butter, tallow roasted veggies

24

**SALMON**

tomato radicchio salad, lemon crème fraîche

24

**MUSCOVY DUCK BREAST**

bordelaise, baby spring carrots, fava

28

**STRAWBERRY SHORTCAKE**

tarragon cream

8

**VANILLA BOURBON PANNACOTTA**

bacon hazelnut brittle, caramel sauce

8

**BÂTARD & HOUSEMADE CULTURED BUTTER**

6

*So says the Commonwealth: Any of the items on this menu may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*