

Today's Blackboard

SILVER TAP *Wine* ON TAP: GLASS 8. / HALF CARAFE 16.
SAUVIGNON BLANC, "WOODS VINEYARD" ESTATE 2010
ZINFANDEL, DRY CREEK & RUSSIAN RIVER VALLEY 2009

LATEST *Arrival*: GLASS 10.5. / HALF CARAFE 20.
SCARPETTA BARBERA DEL MONFERRATO D.O.C. 2009

SOUPE DU *Jour*

CARROT & GINGER PUREE, DUCK FAT FRIED CROUTONS 8.

ADDITIONS TO THE *Menu*

MARKET FISH: MAINE *Monk Fish* PICCATA, ARTICHOKE CONFIT, CAPERBERRIES,
PRESERVED MEYER LEMON CITRONETTE 29.

CUSTOM DRY AGED (28 DAYS) BONE-IN *Rib Steak* A LA BEARNAISE FOR TWO OR MORE
WITH WILTED HAPPY BOY FARM CHARD, POMMES FRITES 70.

Featured COCKTAIL:

ITALIAN 75
GIN, PROSECCO,
FRESH LEMON JUICE
10.

STARTERS

CASTELVETRANO OLIVES 5.

TOASTED ALMONDS WITH HERBS 4.

HAPPY BOY FARM RADISHES, BEURREMONT GRAND CRU BUTTER WITH GUERANDE SEA SALT 7.

PROSCIUTTO SAN DANIELE, HOUSE-MADE MOZZARELLA, NOCELLARA EXTRA VIRGIN OLIVE OIL 15.

FOIE GRAS AU TORCHON, FENNEL & BROOKS CHERRY COMPOTE, HOUSE MADE BRIOCHE 15.

CRISPY PORK BELLY, PICKLED RAMPS, PARSLEY 11.

SALADS & VEGETABLES

BUTTER LETTUCE, FINES HERBS & RADISH, MUSTARD VINAIGRETTE 10.

SHAVED FENNEL & CELERY, MEYER LEMON, EXTRA VIRGIN OLIVE OIL 10.

LOCAL PURPLE & GREEN ASPARAGUS, SEVEN MINUTE EGG, CHIVE OIL, FRIED CAPERS, MEYER LEMON 11.

VEGETABLE PLATE: LOCAL WHITE ASPARAGUS, ARTICHOKE CONFIT, HAPPY BOY FARM BABY CARROTS,
GRILLED BABY LEEKS, CARAMELIZED SHALLOT VINAIGRETTE 12.

WILTED HAPPY BOY FARM RAINBOW CHARD, GREEN SPRING GARLIC 7.

POMMES FRITES, HARISSA AIOLI 6.

PASTA & EGGS

RIGATONCINI BOLOGNESE, PARMIGIANO-REGGIANO 20.

HOUSE MADE TAGLIATELLE, ENGLISH PEAS, PANCETTA, GRANA PADANO 18.

SPINACH & CHEESE RAVIOLI, RAMP CREAM, PECORINO, ARUGULA FLOWERS 17.

FRITTATA: PAN ROASTED MAITAKE MUSHROOMS, RICOTTA, WHITE TRUFFEL OIL 15.

SEAFOOD

MARKET FISH: PRICED DAILY

P.E.I. MUSSELS, GRILLED ACME BATARD, LEMON AIOLI 15.

SEAFOOD STEW A LA PROVENCAL: SAFFRON & TOMATO BROTH, CHILIPEPPER ROCK COD, SOLE,
MUSSELS, CLAMS & ROCK SHRIMP 25.

PAN SEARED ALASKAN KING SALMON, GRILLED RAMPS, ROASTED SHIITAKE MUSHROOMS, AGED BALSAMIC 27.

MEAT & POULTRY

SEMOLINA DUSTED VEAL SWEET BREADS, CRISPY PANCETTA, PAN ROASTED HEDGEHOG MUSHROOMS,
ROASTED SHALLOTS, CANDY CAP MUSHROOM CREME - SMALL PLATE 17./ ENTREE 27.

LE HAMBURGER TARTINE: HOUSE GROUND CHUCK & BRISKET, COWGIRL CREAMERY WAGON WHEEL CHEESE,
CARAMELIZED ONION ON HOUSE FOCCACIA 15.

HANGER STEAK FRITES, SAUCE BEARNAISE 29.

PAN ROASTED MARY'S AIR-CHILLED CHICKEN, FRILLY RED MUSTARD GREENS, POULTRY JUS
WITH CHOICE OF ROASTED BRUSSELS SPROUTS & HOUSE FIG WOOD SMOKED LARDONS
OR POMMES FRITES FOR ONE 25./ OR MORE 46.