



TASTE

PLANCHA OCTOPUS \$14
olives, fennel, piquillo peppers

SHRIMP & GRITS \$11
country ham, manchego, espelette pepper

SPRING PEA TORTELLINI \$12
ham broth, frisée, radish

BABY MIXED GREENS \$11
easter radish, fava bean, buttermilk

SMOKED DUCK BREAST \$12
pickled strawberry, snow peas, cipollini

CHILLED PEA SOUP \$9
lemon, pearl onion, crème fraiche

CHARRED ASPARAGUS \$15
morel mushrooms, poached egg

MOSTLY VEGETABLES \$7 each

SALT BAKED CELERY ROOT
snow peas, truffle, sherry

CARAMELIZED RAMPS
cured egg, panko, nduja

ROASTED CAULIFLOWER
bloomed raisins, crispy caper, olive oil

SEARED FENNEL
roasted beets, chardonnay

CHEF THOMAS CARD
& COLLABORATIVE
SECOND QUARTER 2017

*these items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

SEA

SNACKS

\$9 *EA* or 3 for \$25

SALMON RILLETTES
smoked roe, buttermilk crème

WHITE FISH CROQUETTE
white truffle, tarragon, shallot

MARINATED MUSSELS
sumac crackers

MEAT

& CHEESE

3 for \$19

coppa, ch
beef pâté, ch
lady edison, nc
lissome, nc
cabrie, wi
hook's blue, wi

IN THE SHELL*

selection of east and west coast oysters
served with mignonette, cocktail sauce,
cucumber granita

DINNER

SEARED MONKFISH \$28
cauliflower, caper, brown butter

SPINACH CRESTO DE GALLO \$22
ramps, white asparagus, parmesan

LAMB CHOP \$38
minted potato, peas, pistachio

PAN ROASTED CATCH MP
celery root, fava beans, spring onion

ROTISSERIE HEN \$26
sorghum, basil, rhubarb

GRILLED STRIP STEAK* \$38
yukon gold purée, asparagus, morels

HERITAGE PORK LOIN \$29
carrots, spring onion, mustard greens

COUNTING HOUSE BURGER* \$15
grafton cheddar, red hawk greens, onion jam