



TASTE

PLANCHA OCTOPUS \$14
potato gnocchi, heirloom squash, fresno chili

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

ROASTED BONE MARROW \$12
black garlic, kabocha squash, oyster mushroom

ARTISAN LETTUCE \$11
beet, apple, parmesan, delicata squash

HEIRLOOM PUMPKIN SOUP \$9
gewürztraminer, pecan, white chocolate

LOBSTER RISOTTO \$12
sweet potato, mascarpone, pecan

GLAZED BRUSSELS SPROUTS \$12
bacon, peanut, crispy egg*

MOSTLY VEGETABLES

\$7 each

SMOKED SUNCHOKE
pearl onion, apple, forest mushroom

ROASTED CAULIFLOWER
bloomed raisin, crispy caper, olive oil

PEAR & SWEET POTATO
fresno, ginger, pink peppercorn

GRILLED BROCCOLINI
butternut squash, watermelon radish
pumpkin seed

CHEF THOMAS CARD
& COLLABORATIVE
THIRD 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 PÂTÉ
roasted beet, dijon, lemon

SMOKED OYSTER*
fresno, summer squash, smoked oil

CASHEW SHRIMP
pineapple, pepper, sweet & sour

MEAT

& CHEESE

3 for \$19

sopressata, pa

hot coppa, ch

lady edison, nc

mahón, esp

green hill, ga

hook's blue, wi

IN THE SHELL*

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

DINNER

SPECKLED SEA TROUT \$28
buttercup squash, cranberry, elf mushroom

CARROT CALAMARATA \$22
celery root, cippolini, mozzarella

SEARED SCALLOPS \$30
salsify, poached pear, black walnut

PAN ROASTED CATCH MP
fennel, brandade, chorizo

ROTISSERIE HEN \$26
barley, roasted carrot, currant

HANGER STEAK AND SHORT RIB* \$38
braised red cabbage, delicata, brussels sprout

HERITAGE PORK \$29
swiss chard, apple, beet

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