



TASTE

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

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

ROAST DUCK \$12
blackberry, chestnut, kale

ARTISAN LETTUCE \$11
chestnut, pecorino, pomegranate

WILD MUSHROOM SOUP \$9
pecan, madeira, pearl onion

SEARED TUNA \$15
pear, masago, ginger peanut sauce

TALLEGIO AGNELLOTI \$12
parsnip, orange, shiitake

MOSTLY VEGETABLES

\$7 each

CARMELIZED PARSNIP
kabocha, hazelnut, black trumpet 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
FIRST QUARTER 2018

*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 *
salsify, mâche, hazelnut

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 lue, wi

IN THE SHELL *

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

DINNER

ACORN-CRUSTED COD \$28
potato, radish, meyer lemon

BEEF PAPPARDELLE* \$22
egg, walnut, truffle, stilton

SEARED SCALLOP \$30
coconut, king trumpet, black quinoa

PAN ROASTED CATCH MP
korma, cashew, bloomed raisin

ROTISSERIE HEN \$26
truffle kasha, turnip, melted leeks

BONE-IN SHORT RIB* \$38
brussels sprout, hazelnut, cipollini

HERITAGE PORK \$29
mustarda, porcini, sweet potato

SPICE RUBBED VENISON* \$38
rutabaga, bacon, cocoa nib

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