

Oysters - Eel Lake, CAN, ½ dz., Mignonette, Cocktail Sauce -16  
'Tonno Di Maiale' - House Ham Braised In Olive Oil & White Wine, Grilled Bread -12  
Parker House Rolls - Cultured Butter -5  
House Capicola - Arbequina Olive Oil -12

#### Small

Ramp Agnolotti - Charred Spring Onion?, Salsify?, Pickled Rhubarb? -13  
Warmed von Trapp 'Oma' - Mortadella, Crispy Bread, Mustard -11  
Hamachi Crudo - Buttermilk, Cucumbers, Crispy Quinoa, Claytonia -15  
Head Cheese Tart - Egg Yolk, Wild Leek Vinaigrette, Breadcrumbs -12  
Hen of the Woods Mushroom Toast - Poached Farm Egg, House Bacon -14  
Grilled Octopus - Sunchoke, Scallion, Ginger, Cilantro -15  
Gem Lettuce - Bayley Hazen Blue, Vinaigrette, Turnips, Candied Pecans -11  
Pâté de Campagne - House Pickles, Cider Mustard, Grilled Bread -12

#### Large

Braised Pork - Wild Ramp Sausage, Paprika Pappardelle, Squash -26  
Coriander Roasted Cauliflower - Toasted Farro, Golden Raisins -19  
Cast-Iron Seared Cod - Celery Root, Claytonia, Olives, Cured Lemon -27  
Hanger Steak - Smoked Potato, Wild Leek Vinaigrette, Charred Scallion -33  
Pork Loin - Parsnip, Rye Spaetzle, Pickled Apple, Jus -28

#### Sides

Potatoes - Tarragon Aioli -7  
Brussels Sprouts - Bacon, Apple -7  
Carrots - Candied Ham, Smoked Crème Fraîche -7

\*Most vegetables on tonight's menu are from Half Pint Farm & Jericho Settlers Farm