APPETIZERS

Olives, fancy olive oil, lemon peel, & fennel pollen 9

Guinness bread, salted butter 7

Hama Hama Blue pool oysters, mignonette* 30

Puntarelle, anchovy, capers, parsley, lemon 13

Beef tartare, tonnato, red onion, sesame seeds, capers, crostini* 15

Pork rillettes, Colman's mustard, crostini 14

ENTREES

Cannelloni, chanterelles, marjoram, ricotta, tomato sauce 32

Hama Hama Manilla clams, peanut curry, lime, cilantro, curry leaves 31

Bristol Bay Salmon, anchovy herb sauce* 34

Confit duck, rutabaga mash, beurre rouge 37

Pork chop, cannellini beans, swiss chard, cabot cheddar* 43

Lamb shoulder, cilantro chutney, tahina, tadka 35

SIDES

Potato pavé, creme fraiche 10

Butter lettuces, stilton vinaigrette, chives 10 / 15

Honeynut squash, brown butter vinaigrette, tarragon, hazelnut 14

DESSERTS

Sticky toffee pudding, cream 12

Panna cotta, pear butter, black pepper, shortbread 10

**consuming raw foods may increase risk of foodborne illness*

a 6% service charge will be added to all checks in support of wages and benefits, and rising business costs. no portion of this service charge will be distributed as a tip or gratuity to any employee, and will be retained 100% by the business.