

SOUP & SALADS



Tomato Soup	14
CREAMY TOMATO SOUP, AGED PARMESAN CHEESE, CROSTINI	
Caesar Salad	15
CAESAR DRESSING, AGED PARMESAN CHEESE, BREAD CRUMBS, CRISPY DICED GUANCIALE	
ADD CHICKEN +9	
Beet Salad	16
TOASTED WALNUTS, ROQUEFORT CHEESE, BEET DEMI GLACE, APPLE BUTTER	

SMALL PLATES



Oyster Rockefeller	21
BECHAMEL, BRAISED GREENS, GARLIC BREAD CRUMBS, PARMESAN	
Oysters	three 9 six 18
FRESH LOCAL OYSTERS, MIGNONETTE & COCKTAIL SAUCE	
Oysters Loaded	7 each
CAVIAR, CREME FRAICHE, CHAMPAGNE, CHIVES	
Meatballs and Red Sauce	15
24 MONTH AGED PARMESAN, HERBS, HOUSE MADE RED SAUCE	
Mussels	16
COCONUT MILK BROTH, RED CURRY, LEMONGRASS, GINGER, CROSTINI	
Eggplant Campanata	14
ROASTED EGGPLANT, CELERY, ONIONS, TOMATOES, GRILLED POLENTA	

Cheese Board	24
CHEF'S SELECTION OF CHEESES, FRUIT, CORNICHONS, CASHEWS, FIG JAM, BAGUETTE	

ENTREES



Press Bacon Burger 24

SMASHED 5OZ PATTY, CHEDDAR, PICKLES, BIB LETTUCE, BURGER SAUCE, BACON, DUCK FAT POTATOES, SIDE SALAD

Goat Cheese and Fig Burger 22

SMASHED 5OZ PATTY, GOAT CHEESE, MAYO FIG JAM, ARUGULA, DUCK FAT POTATOES, SIDE SALAD

Mujadara 24

JASMINE RICE, LENTILS, CARMELIZED ONIONS, PATTYPAN SQUASH, FARM CARROTS, SWEET CORN, BASIL TOUM

ADD CHICKEN +9 // ADD SCALLOPS +23

New England Diver Scallops 42

CREAMY CELERY ROOT PUREE, CHIVES, CAVIAR

Pan Seared Halibut 38

CHILI ESPRESSO RUB, COCONUT RICE, ENGLISH PEAS, MARINATED NAPA CABBAGE, HAZELNUT

Short Ribs 44

CREAMY CELERY ROOT PUREE, CARMELIZED CARROTS, AND BROWN BUTTER SAUCE

Duck Leg Cassoulet 38

CONFIT DUCK LEG, BRAISED WHITE BEANS WITH HERB PANGRITATA



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

WHILE WE TAKE EVERY PRECAUTION, OUR KITCHEN HANDLES INGREDIENTS INCLUDING DAIRY, EGGS, WHEAT, SOY, PEANUTS, TREE NUTS, SESAME, FISH, AND SHELLFISH. WE CANNOT GUARANTEE THE ABSENCE OF TRACE ALLERGENS IN ANY DISH.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.