

JAKE'S COUNTRY MEATS - whole hog,

OLDS BROTHERS - maple syrup

HARRAND HILL - Italian parsley, red cabbage, zucchini, yellow squash

BUCHANS - blueberries

KING ORCHARDS - apricots, nectarines

OUR LOCAL FARMS

EDMONDSON - Peaches, blackberries

WERP - arugula, greens, herbs, squash blossoms

GOLDEN RULE - rhubarb, heirloom tomatoes

PAHL - green beans

LOCAL YOKELS - English cucumbers, eggplant, jalapeno & banana peppers, shishito peppers

ZENNER - grape & cherry tomatoes, hothouse heirlooms

SLEEPING BEAR - honey

ANTIPASTI CALDI

BRUSCHETTA, 15

toasted crostini, house stracchino cheese, mashed fagoli, herb-roasted mini sweet peppers

SQUASH BLOSSOMS, 14

lightly battered & fried, ricotta, onion & nutmeg filling, roasted cauliflower, red pepper aioli

SHISHITO PEPPERS, 10

flash-fried, curried lemon crema & sea salt

BLUE HILL BAY MUSSELS, 20

pan-steamed, toasted garlic ciabatta, hot mustard cream

SPANISH OCTOPUS, 23

char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

GULF RED ROCK SHRIMP SCAMPI, 20

sautéed, soft polenta, shiitake mushrooms, chiles, garlic butter

VEAL SWEETBREADS, 20

hard-seared, red cabbage agrodolce, house puff pastry, foie gras butter

WHITE PIZZA, 17

mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley

RED PIZZA, 18

Soppressata salami, house Italian sausage, mozzarella & Parmesan, tomato sauce

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI

BURRATA, 23

house-made, shaved Toscano salami, charred tomato vinaigrette, crostini

CHEESE BOARD, 19

choice of three, served with gelatini, date & onion puree, sundried apricot & papaya mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini

TALEGGIO D.O.P.

BOSCHETTO AL TARTUFO

CASATICA DI BUFALA

PECORINO TOSCANO D.O.P.

PIAVE VECCHIO D.O.P.

CHARCUTERIE, 20

house-made, duck liver paté, cacciatore sausage, pork ham pastrami, mazzefegatti, giardiniera vegetables, tart cherry mostarda, shallot & parsley insalata, crostini

*ANGUS BEEF CARPACCIO, 20

served raw, shaved Parmigiano Reggiano cheese, red onions, cracked black pepper, coccoli, extra virgin olive oil

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

SHIPWRECK

PRINCE EDWARD ISLAND

WELLFLEET

MASSACHUSETTS

POWDER POINT

MASSACHUSETTS

MERE POINT

MAINE

ZUPPE & VERDURE

MINISTRONE, 10

CREAM OF SHELLFISH, 13

puttanesca relish

ARUGULA, 14

Gorgonzola cheese, avocado, shaved cucumber, hothouse tomatoes, house peperoncini, sweet herb & limoncello vinaigrettes

SHAVED CELERY, 12

sautéed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette, parsley

HEIRLOOM TOMATOES, 15

house-fresh mozzarella cheese, basil leaves, extra virgin olive oil & sea salt

LE PASTE

RAVIOLI, 30

house-made, celery, ricotta & mozzarella filling, heirloom tomatoes, artichoke bottoms, garlic butter & basil leaves

FETTUCCINE, 26

house-made, oven-baked eggplant Parmesan, green & sweet banana peppers, mushrooms, Vidalia onions, simple tomato sauce, cream

MALTAGLIATI, 33

house-made, sautéed chicken breast pezzis, roasted zucchini, yellow & Italian white squash, peppered baby spinach, whipped ricotta, sage butter

SPAGHETTI, 35

house-made, lamb meatballs, Parmesan frico, sauce Napolitana with crushed plum tomatoes & roasted garlic cloves, grated Parmigiano Reggiano

LE PIETANZE

ATLANTIC HALIBUT, 50

pan-seared, Parmesan risotto, baby green beans & basil pesto, walnut, Kalamata olive & caper relish, fried garlic

ATLANTIC SCALLOPS, 52

caramelized, roasted, smashed & fried fingerling potatoes, sweet corn, Chanterelle mushrooms, caramelized fennel, fennel pollen, lemon & basil

BERKSHIRE PORK CHOP, 45

herb-marinated & char-grilled, linguine with goat cheese cream, peach, nectarine & strawberry mostarda

WILD BOAR TENDERLOIN, 46

pepper-dusted & hard-seared, golden potatoes with rosemary, roasted red onions, hothouse tomatoes, herb-roasted red peppers & Marsala

Please note that a twenty percent gratuity *may* be added automatically to parties of 8 or greater.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.