



dinner specials

LIBATION

Aviation (New York, 1916) 13
bombay gin, tempus fugit liqueur de violettes, fresh lemon juice, luxardo marasca liqueur.
served up or on the rocks

SOUP

Chippewa w/ Pancetta & Croutons 8 / 10

APPETIZERS

1½ lbs Local Steamers 28.5

Shrimp & Scallop Dumplings w/ Sesame Rice Wine Vinegar Sauce 16

Roasted Oysters w/ Shishito Pancetta Butter 15

ENTRÉES

Sautéed Local Bay Scallops 34
carrot-parsnip purée & sautéed spinach

*Pan Seared Duck Breast w/ Raspberry Cabernet Reduction 26
celery root parsnip puree & roasted brussel sprouts

***W** Chick Pea & Sweet Potato Cakes w/ Salsa Verde 24
cucumber tomato salad w/ avocado

Pulled Pork Chile Rellenos w/ Salsa & Chipotle Cream 25
low cooked pasture-raised heritage pork with aged cheddar & black beans
served with plantains

* Consuming raw or undercooked meats, seafood or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.