

FIRSTS

Oysters: East and West Coast,
Half Dozen

20

Jerusalem Artichoke Soup,
Truffle Vinaigrette, Crème Fraîche

12

Salad Leaves, Herbs, Banyuls
Vinaigrette

10

Baby Beet Salad, Whipped Feta,
Candied Pistachios

14

Raw Big Eye Tuna, Blood Orange,
Smoked Mushroom, Sea Beans

16

Peekytoe Crab, Mizuna, Grapefruit

16

Cured Salmon, Smoked Egg
Vinaigrette, Arugula Salad

14

Warm Marinated Mushroom, Soft
Egg, Frisée

12

PASTA

Ricotta Cavatelli, Lamb Ragout,
Spicy Tomato Relish

26

Sugar Pumpkin Risotto, Braised
Chestnut, Duck Confit

25

MOCKTAILS

Bartlett Fizz

House made pear soda, dash of bitters

9

Cucumber Cooler

Lime, mint, cucumber and soda

8

Ginger Mint Lemonade

Ginger, mint, lemon

8

LIGHTER ALTERNATIVES

Gin Blossom

Gin, bianco vermouth, apricot eau de
vie, orange bitters

12

Negroni Sbagliato

Prosecco, Punt e Mes, Aperol

12

Wayfarer Cocktail

Amaro, cherry, lemon and soda

12

ENTRÉES

Roasted Chatham Cod, Cranberry
Beans, Cockles, Guanciale, Sour
Dough,
Celery Leaves

31

Day Boat Scallops, Chanterelles,
Roasted Garlic, Dandelion Greens

26

Scottish Salmon, Cauliflower,
Grapes, Pine Nuts

29

Roasted Natural Chicken,
Winter Vegetables

29

Braised Lamb Shank, Lentils, Swiss
Chard, Merguez

31

Grilled Hanger Steak, Kabocha
Squash, Black Cabbage, Bordelaise

32

BOTTLED BEER

Brooklyn Lager

8

Sierra Nevada Pale Ale

8

Smuttnose IPA "Finestkind"

11

Dogfish Head 90 Minute IPA

11

WINTER WINES BY THE GLASS

SPARKLING

Raventos i Blanc Cava Gran Reserva 2006

16

SAUVIGNON BLANC

Chateau Archambeau, Graves 2010

12

CABERNET SAUVIGNON

Truchard, Carneros 2007

18

Full wine list available upon request