



dinner

new england clam chowder | butter-poached clams, bacon lardon, potato, cream 16

green goddess | petit greens, lemon pangrattato, pecorino, chive 16

potato & leek | yukon golds | leek fondue | leek ash | crème fraiche | dill 19

sweet potato | whipped tofu | winter citrus | peanut salsa matcha | tamarind 19

sprouted broccoli | bagna cauda | charred green onion | cured egg yolk 19

crab cake | classic remoulade | green cabbage | key-lime mustard vinaigrette 22

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cauliflower steak | lemon-tahini | golden raisin | caper | black walnut | petit greens 28

spicy rigatoni alla vodka | calabrian chile | tomato | aged parmesan 28

faroe islands salmon | cauliflower mousseline | maitake | shiro miso | green olive 42

duck confit | rhubarb agrodolce | variations of kohlrabi | apple 38

"signature" double smashburger | american | house pickle | comeback sauce | fries 24

filet mignon | 8oz center-cut | potato pave | cognac-peppercorn sauce 64

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key lime pie | white chocolate | lime zest | homemade lime whipped cream 14

grand marnier crème brûlée | turbinado | citrus relish 14

split plate charge \$10 applied per plate

22% gratuity will be added to party of 6 or more

Ask your server about menu items that are cooked to order or served raw.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.