

warming wines for cooler nights

bubbles

- dibon brut cava | cataluña, spain.....12|36
macabeo / crisp / stone fruit / oyster shell
- los chuchaquis champelli | 2021 | santa ynez, california.....65
albarino / effervescent / pear / mineral / salt
- domaine franck besson rose granit | beaujolais, france.....54
gamay / lively / strawberries / blossoms / wet stone

white & orange

- terra vita vinum large soif | 2020 | anjou, france.....14|45
chenin blanc / rich / grapefruit / schist / lanolin
- ronchi di cialla friulano | 2021 | friuli venezia, italy.....45
fruliano / herbaceous / grapefruit / tarragon / gravel
- passy le clou petite chablis | 2020 | burgundy, france.....65
chardonnay / elegant / crisp / citrus / chalk
- maquina y tabla el oso y la alemana | 2020 | castilla y león, spain....54
verdejo, malvasia / lemongrass / white flowers / pear
- valfaccenda roero bianco | 2020 | piedmont, italy.....16|54
arneis / vibrant / pear / passion fruit / saline
- cosimo maria masini daphne | 2019 | tuscan, italy.....18|65
trebbiano, malvasia / textured / spice / honeysuckle / quince / almond oil

red

- illahe pinot noir | 2020 | willamette valley, oregon.....20|75
pinot noir / balanced / blackberry / chalk / tobacco
- judith beck blaufränkisch | 2020 | burgenland, austria.....14|45
blaufränkisch / lush / cassis / herbs / plum
- elian da ros le vin est une fête | 2019 | marmandais, france.....36
merlot, cab franc / silky / blackberry / cherry / violet
- le ferme des sept lunes syrah | 2020 | rhone, france.....65
syrah / supple / blueberry / mushroom / earthy cherry
- luberri biga rioja | 2016 | rioja, spain.....16|54
tempranillo / supple / vanilla / wood / smoke / dark fruit
- chiara condello sangiovese | 2021 | emilia-romagna, italy.....65
sangiovese / supple / dark fruit / spice

land

- cider braised pork cheek25
smoked cheddar grits / barbecued carrots / gremolata
- duck, duck, mousse.....27
duck rilette, liver mousse and smoked breast / rye cracker / wine jelly
- whye brined rock hen with wild mushrooms.....38
ginger lentils / celery root / red wine demi glace

sea

- applewood smoked steelhead trout.....24
buttermilk emulsion / bergamot / apple bourbon pearls / togarashi
- hoja santa swordfish brochette.....25
mole verde / parsnip tostones / par-cel
- halibut and clams in saffron nage.....42
new potato pavé / fennel & pickled grape salad

garden

- ash roasted beets & goat cheese.....22
radicchio / fermented blueberry / toasted pecans
- baharat spiced delicata.....24
pumpkin butter bean hummus / kale salad / sesame crunch
- garganelli with chanterelles.....29
camembert & sunchoke fonduta / persimmon / cured egg yolk

sides

- big buttermilk biscuit.....8
smoked maple miso butter
- daily market vegetable...16
family sized side of our favorite seasonal produce

chef's tasting menu

- available at our chef's counter.....120
5 course original culinary experience, reservation only
- optional curated wine pairing.....60

desserts

- earl grey posset with dulcely chocolate.....14
walnut sandies / persimmon / cinder toffee
- warm molasses spice cake.....12
cranberry curd / poached pear
- rich chili chocolate sorbet.....8
toasted coconut pizzelle - make it an affogato +\$3
- new england cheese plate..20
with crackers, fruit and confiture

