

URBAN HEARTH

smackeral

- 5 local oysters on the half shell.....24
pickled grape & labneh | add caviar for 3
- warm mediteranean olives.....8
olive oil | preserved lemon | chili
- boston brown bread.....12
cultured mushroom butter | togarashi
- warm handmade ricotta.....16
marcona almonds | focaccia | cranberry pepper jelly
- duck duck mousse.....16
wine jelly | rye crackers | house pickles
- big buttermilk biscuit.....8
smoked maple miso butter
- new england nosh board.....23
choose 4 | served with crackers and confiture

cheeses:

fiddlehead tomme, nh
camembert, ny
great hill blue, ma
chevre, vt

charcuterie:

mole salami, ma
finocchiona, ma
duck rilette, ma

small plates

- koginut squash in brown butter.....24
caramelized grapefruit | ricotta salata | fermented shishito
- applewood smoked steelhead trout...24
buttermilk emulsion | bergamot | cider pearls
- loukaniko lamb tortelli en brodo.....26
pickled chanterelle | leek & laurel broth | turnip | pistachio
- sweet potato dandies.....18
mustard green salad | crispy ham | buttermilk dressing
- venison carpaccio & black truffle.....26
curried beet root | satsuma koshō | crème fraîche granita

large plates

- juniper torched swordfish.....38
fennel purée | broccoli rabe | heirloom apple mostarda
- citrus grilled hen.....44
duck fat potatoes | fermented salsa verde | blistered chicory
- caramelized carrot risotto.....32
vadovan | chevre crumb | brussels sprouts
- aquavit heritage pork two ways.....46
tenderloin & belly | smoked celeriac | savoy | blueberry



chef's tasting menu - 120

a 5 course interactive dining experience at our chef's counter
advanced reservations required

wine pairing - 60

pair a curated selection of our extensive wine list to your tasting

desserts

- persimmon cheesecake.....14
almond crust | coffee mousse | dark chocolate
- sunchoke semifreddo.....14
popcorn granola | switchel poached apple
- rich chili chocolate sorbet.....8
coconut pizzelle - make it an affogato +\$3