

URBAN HEARTH

smackerals

warm mediterranean olives.....8	<i>olive oil preserved lemon chili</i>
big buttermilk biscuit.....8	<i>smoked maple miso butter</i>
cauliflower & pecan pâté.....16	<i>peach aspic frisée sourdough crackers</i>
new england nosh board.....27	<i>choose 4 served with crackers and confiture</i>
cheeses:	charcuterie:
<i>fiddlehead tomme, nh</i>	<i>'nduja, ma</i>
<i>camembert, ny</i>	<i>soppressata, ma</i>
<i>great hill blue, ma</i>	<i>serrano ham, sp</i>
<i>chevre, vt</i>	<i>mortadella, italy</i>



small plates

local oysters on the half shell.....3ea	<i>cranberry shallot mignonette olive oil snow</i>
heirloom tomato & warm chevre.....22	<i>tomato jam pickled pepper sesame rosehip vinaigrette</i>
hibiscus cured halibut crudo.....26	<i>pepita milk pickled husk cherries shiso coriander praline</i>
kale & radichio caesar.....22	<i>marinated pepper melange white anchovy pecorino</i>
wild mussels in crabapple cider.....25	<i>nasturtium butter fat cucumber pearls focaccia</i>
beef cheek in red wine.....26	<i>peppercorn apple butter brussels onion granola</i>
ash roasted sweet potato & lardo.....18	<i>mole negro wild sumac tajine savory kettle corn</i>
french country pâté with pistachio.....26	<i>pork & duck brioche toast wild blueberry radish</i>
wild mushroom tarte tatin.....26	<i>caramelized shallot wild verjus syrup taleggio</i>

large plates

fazzoletti with lamb ragu & eggplant..28	<i>kerchief pasta silverberry mostarda silky greens</i>
autumn vegetables in green curry.....36	<i>heirloom rice chili fermented choy quail tea egg</i>
juniper grilled swordfish.....44	<i>rapini delicata pavé oil cured olives</i>
koji marinated duck breast.....48	<i>duckfat carrots blistered greens wild blackberry bbq</i>

chef's tasting menu - 140

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

wine pairing - 70

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

desserts

dark chocolate delice.....16	<i>sherry poached pear caramel grapefruit marmalade</i>
black walnut molasses cake.....14	<i>aroniaberry semifreddo coffee syrup marshmallow</i>
rich chili chocolate sorbet.....8	<i>coconut pizzelle - make it an affogato +\$3</i>
new england cheese board.....23	<i>4 cheeses served with crackers and confiture</i>