



BREAD SERVICE

HOUSE BAKED FOCACCIA | 8

cultured butter, peach mostarda

add 1 oz local prosciutto | 8 **or** two-year aged parmesan | 6

STARTERS

ANCHOVY TOAST | 19

brioche, tomato fresco

TUNA CARPACCIO | 24

lemon, dill, capers *GF & DF*

CAESAR SALAD | 18

napa cabbage, black kale, breadcrumbs *GF*

FENNEL SALAD | 19

celery, ginger, mint, crispy shallots *GF & DF*

BADGER FLAME BEETS | 19

blue cheese, pistachio, red wine vinaigrette *GF*

FRIED GREEN TOMATOES | 16

dill, ranch

GRILLED ARTICHOKEs | 19

artichoke vinaigrette, crispy artichokes *GF & DF*

WHIPPED RICOTTA | 17

sourdough, citrus marmalade

add 1 oz local prosciutto | 8

MAINS

SPICY RIGATONI | 26

calabrian chili, soubise

DUCK CAVATELLI | 34

preserved lemon, basil, sungold tomatoes *DF*

BROOK TROUT | 44

salsa verde, smoked trout roe *GF & DF*

BARNEGAT SCALLOPS | 49

corn, summer squash, basil *GF*

DRY AGED DUCK | 52

sour cherries, baby carrots · *limited availability* *GF & DF*

PORK SECRETO | 48

littlenecks, nduja, piparras *GF*

LOCAL ROTISSERIE CHICKEN | 32

gigantes beans, citrus jus *GF & DF*

PIEDMONTESE BEEF

Filet | 56 **or** Strip | 65 · porcini dust, bone marrow butter *GF & DF*

SIDES

HANDCUT FRENCH FRIES | 13

salt & vinegar, garlic aioli *GF & DF*

SUMMER SQUASH | 12

chili crisp, lemon *GF & DF*

TRIPLE COOKED POTATOES | 12

rosemary aioli, parmesan *GF & DF*

SEASONAL MUSHROOMS | 21

wild onions *GF & DF*

CARAFLEX CABBAGE | 14

mustard vinaigrette, crispy shallots *GF & DF*

BABY CARROTS | 19

hot honey, lemon *GF & DF*

GF = gluten free upon request DF = dairy free upon request | please inform your server of any dietary restrictions or allergies