

dinner



market table

first

- Baby Gem Lettuce carrots, radish, cucumber, pickled red onions, crispy parmesan, dill buttermilk ranch 16
- Crispy Calamari Salad creamy coriander dressing, chickories, pickled red onions, peppers 17
- Roasted & Raw Beet Salad za'atar yogurt, fried chickpeas, urfa spiced honey, soft herbs 16
- Vadouvan Curry Carrot Tartare puffed quinoa, bulgarian feta, pistachio pesto, herbs 16
- Grilled Octopus crispy la ratte potatoes, pickled peppers, smoked paprika, saffron aioli 22
- Day Boat Scallop Crudo* finger lime, puffed rice, shiso, cucumber jalapeño vinaigrette 19
- Heirloom Tomato Gazpacho garlic croutons, marinated tomatoes, chives blossoms 14
- Sun Gold Tomato Salad burrata, tomato water, pine nuts, basil 18

second

- Ricotta Cavatelli basil pistachio pesto, burst tomato, shrimp oil, grilled shrimp 29
- Hampshire Pork Loin sautéed runner beans, apricots, smoked red pepper coulis 32
- Roasted Summer Ratatouille wild mushroom ragu, herbed quinoa salad, oregano vinaigrette 26
- Sautéed Nova Scotia Halibut fennel purée, summer squash, tomato basil fume, pearl onions 39
- Crispy Bell & Evans Chicken panzanella salad, crispy pancetta, grilled peach, sherry gastrique 31
- Grilled Faroe Island Salmon* wild mushroom risotto, roasted maitakes, parsley pistou 36
- NY Strip* garlic & herb confit, la ratte potatoes, grilled broccolini, chimichurri sauce 44
- Baked Codfish lump crab imperial, sweet corn, snow pea, turnips, corn chowder 38

for the table

- Crispy Polenta tomato provençal 12
- Sautéed Snow Peas scallions, lemon butter 12
- Charred Corn off the Cobb spicy mexican-style, cotija 13
- Summer Squash whipped basil ricotta, pine nuts 11
- Grilled Broccolini pickled peppers, lemon zest 13

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*


cocktails 16 ea.

- Lavender Fields vodka, lavender, lemon
Spring Spritz cocchi rosa, pamplemousse, prosecco, grapefruit
Eagle Eye bird's eye chili-infused bourbon, lime, ginger, smoked serrano salt
Marketini gin, dolin blanc, fresno pepper brine, radish
Furiosa mezcal, orgeat, agave, lime, tajin


wines by the glass

sparkling

 organic  biodynamic

- Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 12/48
Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64
Lambrusco Bertolani 'Rosso All'Antica', NV, Reggio Emilia, Italy 12/48




rosé

- Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64
Gamay Rosé Edmunds St. John 'Bone Jolly', 2020, El Dorado County, California 17/68
Côtes du Rhône Rosé Domaine La Manarine, 2020, Southern Rhône, France  14/56





orange

- Trebbiano Ampeleia, 2019, Costa Toscana, Italy  18/72

white

- Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy  13/52
Sancerre Sylvain Bailly 'Terroirs', 2020, Loire Valley, France 18/72
Riesling Edmunds St. John 'Bone-Dry', 2018, Sierra Foothills, California 16/64
Chenin Blanc L'Ecole No.41 'Old Vines', 2019, Columbia Valley, Washington  15/60
Chardonnay Camp, 2019, Sonoma County, California  16/64

red

- Criolla Rocamadre, 2020, Uco Valley, Argentina  14/56
Pinot Noir Evesham Wood, 2018, Eola-Amity Hills, Oregon  19/76
Barbera d'Alba Punset, 2019, Piedmont, Italy  15/60
Côtes du Rhône Domaine Vallot 'Le Coriançon', 2019, Southern Rhône, France  16/64
Cabernet Sauvignon Hardin, 2018, Napa Valley, California 20/80

beer

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| Doc's Draft Hard Apple Cider, New York | 8 | Sam Smith Nut Brown Ale, England | 9 |
| Bell's 'Two Hearted' IPA, Michigan | 8 | Narragansett Lager, Rhode Island | 7 |
| Clausthaler Non-Alcoholic, Germany | 7 | Six Point Sweet Action, New York | 8 |
| Ommegang Pale Sour Ale, New York | 10 | Victory Prima Pilsner, Pennsylvania | 8 |
| Rothaus Pils Tannenzäpfle, Germany | 9 | Allagash White, Maine | 9 |

