



Appetizers

Butternut Squash Soup Brioche Croutons, Green Apple, Pepitas, Cilantro Oil	9
Candied Striped Beets Hazelnut, Mint, Orange	12
Asian Pear Salad Endive, Spiced Almond, Grapes, Tarragon Dressing	13
Warm Wild Mushrooms Chanterelles, Swiss Chard, Poached Egg, Brown Butter Vinaigrette	14
Grilled Octopus White Beans, Celery, Red Onions, Green Olives	16

Sandwiches

Black Truffle Burger Vermont Cheddar Cheese, Caramelized Onions, Mushrooms	15
Blu PBLT Applewood Smoked Pork Belly, Avocado, Spicy Tomato Aioli	14
Sloppy Joe Short Rib Sliders Sliced Pickle, Toasted Challah Bread	16

Raw Bar

Kumamoto Oysters – Washington State

Beausoleil Oysters – Canada

Belon Oysters – Maine

3

½ dozen Littleneck Clams - Rhode Island

15

Scallop Ceviche, Lime, Mango, Cilantro

9

Blue Fin Tuna, Capers, Red Onion

11

Pastas

Autumn Risotto Wild Mushrooms, Braised Leeks, Parsnips	14/22
Bitter Greens Ravioli Roasted Tomato Basil Compote, Parmigiano	15/23
Sheep Milk Ricotta Gnocchi Arugula, Tomato, Pecorino Romano	16/24
House Made Egg Pappardelle Braised Rabbit Ragu, Roasted Baby Carrots	18/26

Entrees

Roasted Cod Fava Bean Puree, Bacon, Radish Salad	26
Grilled Organic Salmon Kohlrabi Gratin, Chanterelles, Wilted Greens	28
Buttermilk Crispy Fried Chicken Creamed Leek Potato, Sautéed Bitter Greens	23
Panko Pork Chop Arugula, Grape Tomatoes, Lemon Dressing	27
Slow Braised Short Rib Roasted Sunchoke Puree, Garlic Broccoli Rabe	29
Dry Aged Angus Rib Eye Grilled Baby Leeks	1/32 2/59

Sides

7	
Creamed Spinach	Brussels Sprout Leaves, Pancetta & Pecorino
Mac & Cheese	Sweet Potato Fries
Green Salad	Roasted Cauliflower Gratin