

## starters

<b>Bread Basket</b>	<b>10</b>
House-Baked Breads, House Accoutrements	
<b>Middle Eastern Spiced Nuts</b>	<b>6</b>
<b>Raw Oysters</b>	<b>1-\$3 / 6-\$15</b>
Yuzu Jalapeno Mignonette, Shiso, Puffed Rice	
<b>Winter Vegetable Salad</b>	<b>12</b>
Compressed Apples, Goat Cheese, Apple Vinaigrette	
<b>Cheese Plate</b>	<b>12</b>
Chef's Selection of Cheeses & Charcuterie, Seasonal Accompaniments	
<b>Seasonal Soup</b>	<b>8</b>
Roasted Cauliflower Veloute, Latke, Crème Fraiche	
<b>Mussels</b>	<b>18</b>
Saffron Fumet, Lemongrass, Squid, House Baked Bread	

## entrees

<b>Burger</b>	<b>16</b>
Tomato Marmalade, Crispy Shallot, Harissa Mayo, Butterkase	
<b>Cauliflower</b>	<b>18</b>
Grilled Cauliflower, Kaffir Lime, Pistachio, Seasonal Dried Fruit, Floret Cous Cous	
<b>Lobster Pot Pie</b>	<b>26</b>
Maine Lobster, Seasonal Vegetables, Lobster Bisque	
<b>Roasted Amish Chicken Breast</b>	<b>28</b>
Confit Chicken Hash, Duck Fat Fingerling Potatoes, Seasonal Vegetables, Jus	
<b>Homestead Wellington</b>	<b>38</b>
Filet Mignon, Mushroom Duxelle, Miso, Gochujang, Foie Gras, Truffle Jus	

## desserts

<b>Beets</b>	<b>10</b>
41% Chocolate Ganache, Chocolate Tuille, Beet & Buttermilk Sherbet	
<b>Crème Brulee</b>	<b>10</b>
Vanilla Crème Brulee, Mango, Coconut Gel	
<b>Cranberry</b>	<b>10</b>
Almond Cake, Cranberry & Apple Butter, Pomegranate Sorbet	
<b>Beignets</b>	<b>10</b>
Seasonal Fruit Compote, Crème Friache Chantilly	
<b>Lemon</b>	<b>10</b>
Poppy-Seed Cake, Lemon Cream, Thyme & Lemon Ice Cream	



**Chef: Scott Shulman**

**Executive Pastry Chef: Chris Teixeira**

**Manager: Daniel Alcantara**