

HIGH STREET

NIGHT

warm olives 4 daily bread + butter 5 black garlic knots 9
tonnato deviled eggs 7 salt cod, crispy polenta 10

tonight's crostini 12

crudité, labneh, green goddess 16

badger flame beets, goat cheese, seeded porridge bread crisps,
pomegranate agrodolce 17

blood orange salad, caper leaf, black olive, fennel, pickled shallot 17

our ricotta, grilled focaccia, quince, treviso, pine nuts 18

steak tartare toast, marrow, fish sauce, horseradish 19

tahini caesar, boquerones, parmesan, baguette crouton 16

gently poached shrimp, salsa verde, pistachios, castelvetro 19

lamb meatballs, celeriac tzatziki, marcona almonds 19

rhode island squid, braised cannellini beans, broccoli rabe 20

PIZZA

jersey tomato,
mozzarella, basil 18
fennel sausage or anchovy +5
long hots +4

black kale, chestnut cream,
cipollini onions 20

delicata squash, burrata,
calabrian chili oil, honey 21

anchovy, tomato, garlic,
castelvetro, parmesan 21

PASTA

tonnarelli, little neck clams,
saffron, bottarga, breadcrumbs 26

rye creste di gallo, brisket ragu,
horseradish, crispy shallots,
caraway breadcrumbs 25

roman-style semolina gnocchi,
sage, pecorino, nutmeg 23

spaccatelle, trumpet mushrooms,
buckwheat, leeks, egg yolk 24

roast half chicken,
schmaltzy toast,
chicories + herbs

34

monkfish on the bone,
fermented peppers,
shellfish broth

36

grilled hanger steak,
crispy root vegetables,
worcestershire aioli

37

LEAVE IT TO US

participation of the entire
table is kindly requested
75 per person

Friends of High Street: Green Meadow Farm, Third Wheel Cheese,
Lancaster Farm Fresh, Zone 7, Castle Valley Mills, Soom Foods,
Keepwell Vinegar, Deer Creek Malthouse

consuming raw and under-cooked foods may increase
your risk of food-borne illness

20% is added to all checks as a gratuity for our team