

HIGH STREET

warm olives 5

mortadella + grissini 12

bread + butter 6

black garlic knots 9

heirloom squash and smoked bacon soup, pumpkin seed crisp 12

roasted badger flame beets, poached figs, labneh, walnut oil 16

our ricotta, treviso, pine nuts, basil, warm flatbread 19

green salad, herbs, caper leaf vinaigrette 16

romaine, tahini caesar, boquerones, parmesan, baguette 18

crispy brussels sprouts, fish sauce, cilantro, pickled chilis 16

charred caraflex cabbage, trout roe, whey beurre blanc 17

lamb meatballs, celeriac tzatziki, sumac almonds, mint 18

gently poached shrimp, castelvetro salsa verde, pistachios 17

grilled rhode island squid, cauliflower,
squid ink, preserved lemon 17

seared black bass, shellfish broth, braised fennel, saffron aioli 35

roast half chicken, schmaltzy toast, garlic jus, wilted greens 36

grilled hanger steak, juniper reduction,
shoestring fries, caramelized cipollini onions 38

PIZZA

jersey tomato,
mozzarella, basil 20
anchovy or long hots +4

anchovy, mozzarella,
capers, chanterelles,
kalamata olives 23

delicata squash, burrata,
calabrian, honey, oregano 22

fennel sausage, red onion,
jersey tomato, marjoram 23

PASTA

spinach mafaldine, pistachios,
goat butter, radicchio 24

bucatini, tomato, guanciale,
royer mountain 23

cavatelli, braised beef shank,
charred onion, thyme,
alpha tolman 24

rigatoni, squash seed pesto,
preserved lemon, herbs 23

spaccatelli, trumpet mushrooms,
buckwheat, leeks, yolk 25

LEAVE IT TO US

participation of the entire
table is kindly requested
75 per person

consuming raw and under-cooked foods may increase your risk of food-bourne illness
a 20% service charge is added to all checks