DINNER

LET US COOK FOR YOU (REQUIRED FOR PARTIES OF 7+)

GET COMFY, ORDER A DRINK, WE'LL HANDLE IT FROM THERE. THIS IS THE WAY SCOTT & PAT LIKE TO COOK, A TOUR THROUGH OUR MENU INCLUDING FOUR COURSES

45

LET US PICK THE WINE

25

SNACKS

PAT'S BREAD & BUTTER

5

BAKED OYSTERS (6)

FENNEL-CHILE BUTTER

18

BABY SWEET POTATO TEMPURA

BUTTERMILK YOGURT SAUCE, SPICED HONEY

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LENTIL & MUSHROOM STUFFED COLLARD GREENS

BRAISED IN SPICY TOMATO SAUCE, CARAWAY COTTAGE CHEESE

9

ORGANIC CHICKEN LIVER MOUSSE

DILL PICKLE SALAD

9

GRILLED CABBAGE

DILL, LEMON, JALAPEÑO

7

ROASTED BEETS

FETA CHEESE, BLACK OLIVES, PICKLED LONG-HOT PUREE

9

PHEASANT PASTILLA

SAFFRON TOMATO SAUCE, YOGURT

ROASTED BRUSSELS SPROUTS

CACIO E PEPE

9

CURED SALMON TEA SANDWICH

JERUSALEM ARTICHOKE REMOULADE

10

WARM SQUASH DIP

GOAT CHEESE, PEPITAS, SALSA MACHA

10

GRILLED SPANISH OCTOPUS

TOMATO - GARBANZO BEAN STEW

14

ASK ABOUT OUR SELECTION OF REALLY GOOD CHEESES...

PASTA

CALABRESE BOLOGNESE

BOLOGNESE CALABRESE

15

ENTRÉES

CRISPY FRIED NY MONKFISH

THAI GREEN CURRY, ROOT VEGETABLES

28

ROASTED 1/2 CHICKEN

WINTER VEGETABLE & CHEDDAR CHEESE GRATIN

27

BRAISED FANCY MUSHROOMS

GREEN MEADOW FARM POLENTA, SHAVED AMERICAN GRANA