

THE ROXY

- Prosciutto di Parma *charred peaches, arugula, pepper jelly.* 18
- Octopus *beluga lentils, smoked pimenton, merguez sausage.* 21
- Cucumber *green papaya, blueberry, mint, basil, scallion, chili.* 12
- Bistro Salad *lemon, feta, cucumber, pepper, crunchy chickpea.* 14
- Oysters du Jour *chef's oyster selection, house mignonette.* 18
- Heirloom Tomato *dashi, basil, shiso, shallot, pistachio.* 16
- Pemaquid Mussels *sake, soy, scallion, miso-butter, sourdough.* 22

Mains

- Atlantic Halibut *coconut lemongrass, cockles, cilantro, chili.* 36
- Duck Pithivier *puff pastry, greens, turnip, demi-glace.* 31
- Skate Wing *cornmeal, pickles, lemon beurre blanc.* 27
- Pork Chop *collard green, kimchi, chai pickled grapes.* 32
- Cavatelli *local mushroom, garlic, shallot, white miso.* 28
- Brique Chicken *green bean, charred lemon, pan sauce.* 28

Sides

- Summer Vegetable Gratin *bucheron cheese, hot honey.* 12
- Butterball Potatoes Confit *duck fat, paprika emulsion.* 12
- Sautéed Greens *ginger aioli, chili crisp.* 10