

Appetizers

oyster 2.5 / each

east coast selection. chilled.

veal 9

sweetbread

pumpkin gnocchiette. crumbled amaretti.
wilted frisée. bacon vinaigrette.

shrimp 8

crispy

kimchi & pork pancake
ginger sauce

duck. duck. duck. 9

liver & onions. pomegranate reduction.
mustard glazed wing. five-spice braised celery.
confit rilette. white bean. quail egg.

cheese 7

goat cheese tart

beet. white grape puff. walnut.

scallop 14

wellington

seared sea scallop wrapped in spinach & pyhlo
wild mushroom-foie gras beurre blanc

quail 11

grilled

honey-chili squash purée
pear-thyme relish

escargot 8

cassoulet

lentil. baby cabbage leaves. mushroom.
garlic bread crumb



Soup & Salads

soup 6

seasonal selection

oak 6

signature salad

red & green leaf lettuces. blue cheese vinaigrette.
candied red onion. currant. orange segment. spiced pecan.

apple & beet 7

honey crisp apple. roasted baby beet.
field greens. fall vinaigrette. pumpernickel crouton.

chef: brian pawlak sous chef: colin vent

***the consumption of raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase the risk of food-borne illness
Gratuity of 20 percent is included on all parties of 8 or more**

 **Entrée**

venison 29

cocoa rubbed

spatzle gratin. poached pear.
mulled wine reduction

pork 18

three ways

country rib. date-ancho sauce.
braised belly. swiss chard.
tasso ham. boston style beans.

cod 22

nut crusted

brown butter risotto. apple & butternut squash roast.
brother's drake honey mead reduction

beef 21

short rib

celery root purée. spinach.
horseradish. mushroom nage.

rabbit 24

bacon wrapped. cranberry stuffed.

potato risotto. wilted arugula.
cider reduction

skate 18

roasted wing

cauliflower purée & roast. raisin & caper.
sauce almondine

duck 24

house-made ramen noodles

snow pea-shaved carrot-soft cooked egg-bean sprout-wood ear mushroom
duck broth

lobster 42

poached

lobster-grits. mustard greens.
sweet curry-ginger cream

salmon 23

roulade

potato galette. tomato-fennel compote.
saffron broth

beef filet 32

eight ounce tenderloin

ricotta gnocchi. roasted baby cabbage & walnut.
sauce bordelaise

chicken 16

house-made chicken sausage stuffed breast

smashed parsnip. pinon spinach.
natural jus