FITLER DINING ROOM

OYSTERS

EAST COAST - 2.50 EA

WEST COAST - 3.00 EA

STARTERS

KAMPACHI CRUDO
parsnip, kaffir lime, coconut . 14

DEVILED LOBSTER SOUP
low country holy trinity,
house saltine crackers . 12

CHARRED BROCCOLI SALAD
shiitake mushrooms, dates,
cherry peppers, tahini ranch . 11

BIBB LETTUCE SALAD
grilled avocado,
muscadet grapes, hazelnuts . 11

ARTICHOKE TOAST
pickled mussels, chorizo,
fine herbs . 10

BEEF TARTARE
treviso, walnuts, farm cheese
amaro cherry vinaigrette . 16

MAINS

WHOLE WHEAT FETTUCCINE
black trumpet mushrooms, tuscan kale,
smoked ricotta . 24

PENNSYLVANIA TROUT
chickpeas, enoki mushrooms, carrot curry . 25

ALBACORE TUNA
fennel, mustard greens,
carmelized pine nuts . 28

ATLANTIC HALIBUT
braised dandelion greens,
fingerling potatoes, saffron fumet . 31

ROASTED CHICKEN
red barley, daikon, chili cucumber . 29

PRIMAL SUPPLY
BUTCHER'S CHOICE
grilled romaine, horseradish,
potatoes sarladaise, au jus . mp

consuming raw or undercooked food may increase your risk of foodborne illness

Saturday & Sunday Brunch
11:00 - 3:00

Sunday Nights
**No Corkage* byo*