



HOUSE-MADE SAFFRON LINGUINE 17

lobster, leeks, roasted garlic, tomato, tarragon, uni butter

WARM CRISPY ARTICHOKE AND BURRATA 17

dapple dandy pluots, pickled red pearl onion, fig syrup

SUMMER PEACHES AND PROSCIUTTO 17

arugula, black pepper basil chantilly

SUSHI GRADE SALMON CHIRASHI BOWL* 17

warm chinese black rice, baby bok choy, mango, scallion-miso broth

BABY ARUGULA SALAD 12

raspberry, goat cheese, reduced zinfandel vinaigrette

ARTISANAL ROMAINE LETTUCE* 13

traditional caesar dressing, white anchovies
heirloom cherry tomatoes, baguette crisps

WILD MOREL AND CHANTERELLE MUSHROOMS 18

mascarpone croustade, black mission figs, chives

SEASONAL SOUP OF THE DAY 9

LOCAL QUAHOG CHOWDER 9

salt pork, dill

P.E.I. SAVAGE BLONDE OYSTERS ON THE HALF SHELL* 17

blood orange-kimchi ice, lemon, champagne mignonette

SUMMER VEGETABLE MEZZE TO SHARE 22

cannellini bean hummus and toasted pita
jicama-kholrabi citrus salad, cucumber, watermelon radish
charred cauliflower, figs, raisins on the vine
can be made vegetarian or gluten free

Before placing your order please inform your server if you or a member of your party has any food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



GRILLED MILD SPICE RUBBED SWORDFISH 32

house-made corn tortilla and local tomato panzanella
cilantro, avocado, tomato-chipotle jam

PAN CRISPED LONG ISLAND DUCK BREAST* 31

warm pomegranate beet purée, brussels petals, french breakfast radishes
caramelized local honey gastrique

HOUSE-MADE PAPPARDELLE 30

florida wild shrimp, house-made pancetta, local spring onion and peas, ricotta salata

CRISPY CHICKEN MILANESE 28

whipped potatoes, warm summer corn succotash
buffalo mozzarella, summer tomatoes, basil

GRILLED BRANDT FARM N.Y. SIRLOIN* 39

whipped potatoes, broccolini, roasted pearl onions, barolo demi-glace

SEARED POINT JUDITH JUMBO SCALLOPS* 32

farro, leek, fennel, summer peach nage

CUBAN ROAST PORK MOJO 31

citrus-cumin-garlic rub, lime wedges, citrus mint vinaigrette
yuca hash, tostones, napa lime slaw

STROZZAPRETI PASTA BOLOGNESE 25

shaved two year aged parmigiano
available vegetarian "meat sauce", vegan noodles, or gluten free pasta

POKE BOWL 27

red himalayan rice, tempura smoked maitake, house kimchi, edamame, grilled scallions

ADD PORK BELLY 32

"FIRST FOUR" GRILLED PLUME DE VEAU VEAL CHOP* 49

potato gratin, broccolini, roasted pearl onions, barolo demi glace

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