

SUPPER DINNER MENU



Hors d'Oeuvres

- Deviled Eggs** of the day 5
Crab Latke w/ lemon, capers & Joe's mustard sauce 7
Crispy Squid w/ sichuan sausage and sambal 6
Housemade Soft Pretzels with green chile-and-beer fondue 5
Duck Fat Fingerlings w/ truffle mayo 6
Smoked Chicken Wings w/ birch beer, black pepper & buttermilk 6

- Cheese:** Our daily selection with preserves and housebaked crackers
3 cheeses, 16 full board, 21
Charcuterie: house made boudin blanc, country patè,
chicken liver mousse, chorizo and duck prosciutto
with our own pickles, grain mustard and toasts 17
Farmhouse Platter: a sampling of both Cheese and Charcuterie 27
Roasted Marrow Bones with shallot marmalade, parsley salad,
sea salt, lemon & toasts 11

Firsts

- Smoked Sweet Potato Soup**
with coconut marshmallow, apples & sage 8
Boston Bibb and Herb Salad
w/ honeycrisp apples, bacon, cornbread & buttermilk dressing 9

- Smoked Mushroom and Herb Salad**
with frisee, hazelnuts & blue cheese fondue 11
Grilled Flatbread
with soppressata, pepper hash, pecorino & fried egg 11

Plates : Slightly larger than an appetizer

- Strozzapreti Pasta** with shaved brussels sprouts,
leeks, hazelnuts and sage brown butter 13
Sea Scallops with cauliflower, raisins and
capers, fried bread & romesco 15
Striped Bass with mushroom hash, braised
chard & limoncello vinaigrette 16

- Spice Crusted Tuna** w/ grilled romaine, roasted
olives, hard cooked egg & bagna cauda 17
Vinegar Braised Chicken with figs, bacon,
anson mills grits & brussels sprouts 15
Duck & Waffles: crispy confit duck leg w/ pecan
sage waffle, red cabbage & maple bourbon jus 17

- Crispy Rabbit Schnitzel** with shaved autumn
vegetables, grain mustard & sage 16
Moroccan Lamb Ribs with smoked eggplant,
yogurt, apricot chutney & mint 16

Large Plates : Classic entrée size

- Supper Burger**
80/20 brisket ground in house, daily
w/ bacon, gruyere, caramelized onions, roasted
tomato & duck fat fingerlings 14

- Shellfish Cioppino**
with spicy tomatoes, fennel, garden herbs
and grilled bread 26

- Beef Short Rib Osso Buco Style**
with creamy saffron cous cous, marrow butter
& gremolata 27