



Catering

Snacks.

maine lobster roll tarragon, celery, chives, lemon

shigoku oysters on the half shell cucumber, mint, lime fresno chili

handmade yogurt bread labne, feta, za'atar

parker rolls sea salt house-made cultured butter

avocado tartine creme fraiche, cucumber, radish, dill, thai basil, za'atar

handmade straciatella house-made roasted garlic focaccia, olive oil

"potato croquette" parmesan, black truffle

english muffin bites salmon pastrami, red cabbage, mustard, roe

johnny cake smoked trout salad, creme fraiche, flowering herbs

whisnant farms handmade beef "samosas" chimichurri, paprika aioli

grilled clam toast preserved lemon, dill, castelvetrano olive

"poke bowl" jade bamboo rice, ahi tuna, ossetra caviar, crispy shallots,
condiments

spicy maine lobster toast avocado, pickled red onion, cucumber

tuna tartare tostada avocado crema, crispy shallots, thai basil,
cucumber

smoked albacore conserva tartine gribiche, heirloom tomato, pickled
artichoke

crispy oyster toasts pullman brioche, spicy garlic aioli

belcampo farms lamb flatbread ricotta, spicy tomato jam, herb salad

"grilled cheese" havarti, gruyere, caramelized leeks, black truffle

roasted pear flatbread gorgonzola, arugula, candied walnuts

Salads.

little gems green goddess caesar, aged parmesan, herb breadcrumbs

beet greek salad oregano, feta, cucumber, kalamata olive vinaigrette

kale and brussel sprout salad spanish peanut vinaigrette, mint

citrus pomegranate, cumin, pistachio, castelvetrano olive

cape cod salad heirloom lettuce, roasted pear, manchego, candied

walnuts, wildflower honey vinaigrette

house classic caesar baby gems, country sourdough croutons, aged

parmesan

gems avocado, preserved lemon yogurt, brown butter, radish,

pistachio

yellow beets za'atar, labne, thai basil, feta, hazelnut

burrata white nectarine, heirloom cherry tomatoes, lemon, olive oil,

arugula

orecchiette pasta buttermilk chive dressing, arugula, english peas,

black pepper

maine lobster salad citrus vinaigrette, heirloom lettuce, avocado

watermelon smoked labne, sheep's milk feta, pickled strawberries,

cucumber

southern salad green goddess "ranch," house- made bbq, crispy

chickpeas, charred corn

tabbouleh bulgur wheat, cherry tomato, persian cucumber, lemon

vinaigrette

Earth.

roasted young carrots smoked dates, tandoori yogurt

charred cauliflower variations brown butter, golden raisins, madras
curry, pickled red onion

haricot verts caramelized onions, toasted almonds

squash & broccoli rabe lasagna

vegetarian "pot pie" crispy pastry, black truffle, market vegetables

curried squash galette smoked goat cheese

eggplant parmigiana fresh mozzarella, basil, olive oil

grilled corn on the cob smoked paprika chili aioli, amaranth, crispy
corn silk, lime

crispy cauliflower tacos chili aioli pickled onions, cabbage slaw

butternut squash "cacio e pepe"

crispy dutch potatoes roasted tomato aioli, caramelized onion, herbs

House-Made Pastas

spaghetti alla chitarra "carbonara" guanciale, black pepper, soft cooked egg

handmade saffron ravioli burrata, ricotta, charred corn, chives

rigatoni "alla vodka" san marzano tomatoes, basil, parmesan

wild mushroom lasagna thyme, ricotta

cacio e pepe pecorino

sweet corn agnolotti maine lobster

pumpkin agnolotti brown butter hazelnut cream

spaghetti san marzano tomato, garlic, fresno chiliopal basil

garganelli Dungeness crab, broccolini, green garlic, lemon

maine lobster "noodles" black pepper, garlic, chili

tortellini roasted yam, brown butter, crispy sage, hazelnut

linguine aglio e olio chili, garlic, lemon, sicilian olive oil

maine lobster bucatini gremolata, roasted tomato, garlic

Sea.

hamachi pink lady apple, white soy, cucumber, fresno chili

“peel n’ eat” shrimp old bay, mustard seed aioli, horseradish cocktail sauce

lobster blt pullman brioche, avocado, herb aioli, caramelized onions

baja style fish tacos avocado, radish, queso fresco, pickled onions, chili aioli

shrimp n’ grits anson mills grits, mascarpone, wild mushrooms

roasted halibut roasted tomato chutney

cod croquettes cornichons, lemon, dill

grilled snapper shaved fennel, green apple, lime, labne, mint

seared head-on shrimp cannellini beans, meyer lemon, castelvetrano olives

seared scallops toasted fregola, fennel, lemon

bouillabaisse prawns, clams, crab, fennel, lemon

indian spiced salmon roasted corn curry

wild salmon preserved lemon labne, chimichurri, shaved celery salad, za’atar

little neck clams chili, ginger, lemongrass, garlic

clam “chowder” grilled clam broth, charred corn, baby potatoes

grilled prawns lemon herb chimichurri, spanish olive oil

crispy prawn sandwich handmade yogurt flatbread, cabbage slaw, chives, spanish paprika aioli

Fire.

chicken parmigiana fresh mozzarella, garlic, opal basil

chicken schnitzel caper berries, lemon

belcampo farms lamb burger smoked tzatziki sauce, paprika aioli

shelton farms turkey burger herb aioli, caramelized onion, fried pickles

aged ribeye brown butter, garlic, thyme, rosemary

moroccan braised lamb shanks pomegranate, lentils, braised lentils, mint yogurt

mary's chicken black truffle, potato

grilled lamb meatballs cumin, charred scallion salsa verde

slow grilled butterflied chicken castelvetrano olives, herbs, garlic yogurt

fried chicken brined for 24 hours, secret spice, herbs

lamb chops brown butter, garlic, thyme, rosemary, mint yogurt

Sides.

truffle macaroni au gratin black truffle béchamel, white cheddar
maine lobster potato salad dutch potatoes, old bay, mustard, celery
pomme puree brown butter
maine lobster pomme puree chives
rich buttermilk biscuits
cheddar drop biscuits maple butter
hoe cake jalapeño, smoked maple butter, green onion, sea salt
creamed kale caramelized shallots, nutmeg
"coleslaw" napa cabbage, sweet pickles, scallions
crispy brussel sprouts cider maple glaze, pickled chilies
crispy broccolini lemon, red chili
mushrooms thyme, garlic, white wine
potato au gratin nutmeg, pecorino, thyme
house kettle beans maple, mustard
creamed corn chives, lime
southern cornbread sweet roasted corn, smoked maple butter
anson mills grits mascarpone
house roasted garlic bread aged parmesan