

PETISCOS (small bites)

MARCONA ALMONDS & OLIVES	8
KNOLL KREST FARM EGG bacalhau, black olive, potato	8
SEA URCHIN TOAST cauliflower purée, mustard seed, lime	10
CROQUETAS DE BACALHAU roasted garlic aioli	11
ISLAND CREEK OYSTERS (3 pc.) (DUXBURY, MA) pickled ramp mignonette	11

COUNTRY HAM AND TERRINES

SURRYANO BERKSHIRE HAM (SURRY, VA)	12
BENTON'S COUNTRY HAM (MADISONVILLE, TN) hickory smoked	12
SERRANO HAM	13
RUSTIC PORK & DUCK TERRINE muscat wine gelée, market greens	9
CURED FOIE GRAS fig-port jam, fig ice, home-made brioche	18

FIRST COURSE

LOLLA ROSA & MARKET GREENS Cato Corner's Dutch Farmstead cheese, walnuts, apples, sunchoke vinaigrette	12	SHRIMP ALHINHO garlic, coriander, pimenton, pressed jus	16
CHICKPEA & BACALHAU SALAD pickled ramps, pine shoots, garlic-mustard leaves	12	SPANISH OCTOPUS roasted celery root, potato, lemon-squid ink purée	23
GREEN & WHITE ASPARAGUS duck egg sunny-side up, wild leeks	11	SOFT-POACHED HEN EGG veal sweetbreads, Benton's bacon, black truffle	17
		CRISPY PIG EAR SALAD Catskill Mt. ramps, spinach, apple, piri-piri pepper	14

LAND

ARROZ DE PATO duck confit, chorizo, olive, orange	27
COLORADO BABY LAMB LOIN charcoal-grilled carrots, seared wild leeks, turnips	34
SUCKLING PIG pickled kohlrabi, seared wild onions, crushed potatoes	35
CREEKSTONE FARMS HANGER STEAK ramp-fava bean purée, smoked beets, wild greens	28

SEA

SEA-SALTED CHATHAM COD herb glazed cauliflower, curried mango, black olive	28
DAY-BOAT MONKFISH cranberry bean-olive stew, "caldeirada" broth, seared Narragansett squid	29
NEW BEDFORD DIVER SCALLOPS trumpet royale mushrooms, radish, citrus	31
SEARED SKATE green asparagus, fava beans, Iberian butter beans, brown butter	27