

STARTERS

peekytoe crab toast, lemon aoli	26
yellowfin tuna tartare, calabrian chili vinaigrette, feta cheese seeded flatbread	26
long island fluke tartare, plum sesame, kohlrabi, shiso	23
pretzel dusted calamari, spicy tomato, mustard aioli	22
oven roasted spot prawns, yuzu chili dressing, cilantro	35
pea soup, sourdough croutons, chilis, mint	17
housemade ricotta, rhubarb compote	24

MARKET TABLE

watercress and baby kale salad, avocado, spicy herbal dressing horseradish	19
roast carrot and avocado salad, crunchy seeds creme fraiche, citrus	24
chicory salad, peppercorn vinaigrette, citrus toasted hazelnuts, roccolino nero	24

add: *chicken* 12 *grilled salmon* 14

WHOLE WHEAT PIZZAS

tomato, mozzarella, basil	21
ramperoni, mozzarella, morel mushroom, ramp	27
mushroom, parmesan cheese, oregano, farm egg	27
black truffle, fontina cheese, farm egg	29
fava bean and leaves, fontina cheese, pesto	25

add *pepperoni* 4

chef/proprietor: jean-georges vongerichten

chef de cuisine: nicholas ugliarolo

ENTREES

savory green lentils, crisp vegetables, pomegranate lemon vinaigrette	25
ricotta ravioli, herbs, san marzano tomato sauce	32
steamed black sea bass, fragrant citrus broth, spinach confit sweet potatoes	42
wood oven roasted maine lobster, oregano lemon-chili vinaigrette	MP
faroe island salmon, mushroom seasoning, roasted maitakes spring pea and miso-mustard emulsion	38
housemade cheeseburger, herbed mayonnaise pickled jalapeno, hand cut fries	28
house roasted turkey sandwich, applewood smoked bacon jalapeno	26
fried organic chicken, rainbow swiss chard habanero hot sauce butter	36

SIDES

roasted sprouting broccolini, dukkah dressing, mint	14
hand cut fries, herbs and garlic	12

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **04.11.**