

BREAD & WATER

~Soup Of The Moment~

Wild Mushroom | Cup Or Bowl 7 Or 10

~Appetizers~

Berkshire Pork Belly

Running through the Woods | Carrot Essence | Toasted Hazelnut | Fennel Pollen
15

Polpo

Octopus | Tomato Confit | Imported Olives | Crispy New Potato | English Pea Splatter
14

Mussels & Clams

RI Cherry Stones | PEI Mussels | Tear Drop Peppers | Caramelized Mirepoix
Saffron Scented Clam Broth | Chive Grass | Lobstered Toast Points
16

Plin

Duck Confit | Warm Truffled Potato Foam | Shaved Black French Truffle | Duck Fat Crackle
17

~Salads~

Roasted Beet

Micro Rocket Greens | Honey Goat Cheese Mousse | Lemon Jam | Pistachio Sand | Fermented Grape Must | Radish Tuile
13

Citrus Salad

Blood Orange | Cara Cara | Red Russian Kale | Pickled Onions | Blood Orange Jam | Sweet Pine Nuts | Honey Comb Vinaigrette
15

Arugula Salad

B&W-Rocket-Micro Arugula | Slow Roasted Artisan Cherry Tomatoes
Vin Cotto Balsamic | Parmesan Shavings | Grape Must
12

~Pasta~

Cheeky Bolo

Veal-Beef-Pork Cheeks | Duck Yolk Fettuccine | San Marzano Tomato | Herb Ricotta | Parmesan Reggiano
28

Pomperadelle

Braised New Hampshire Organic Rabbit | Roasted Baby Peppers | Imported Olives
Rocket Greens Capers | Natural Herb Vinegar Au Jus
24

4 Cheese Ravioli

Ricotta | Parmesan Reggiano | Pecorino Romano | Asiago | San Marzano Tomato Confit
Parmesan Reggiano Shavings | Monini Olive Oil
24

~Entrée~

Chilean Sea Bass

Whipped Purvian Potatoes | Pickled Wild Mushrooms | Romesco Florets | Mushroom Gloss | Chive Grass
38

Heart of the Ribeye

Yukon Gold Truffled Mash | Braised Broccoli Rabe | Confit Of Garlic And Shallot | Bone Marrow Demi Glaze | Black Truffle Butter
42

Lamb

Organic Lamb Rack | Foraging through a Charred Fennel Forest | Roasted Baby Root Vegetable | Butternut Puree
Spiced Raspberry Gastrique | Mint Oil
38

Boulabaisse

Baby Octopus | Prawn | Scallop | Monk Fish | RI Clams | PEI Mussels | Seafood Scented Broth, Lobstered Toast Points
36