

# BREAD & WATER

## ~Appetizers~

### Soup of the Moment

Cup \$7 | Bowl \$9

### Berkshire Pork Belly

Sea Scallop | Shaved Fennel + Citrus Salad | Carrot Essence | Tree Butter  
\$15

### Veal Meatballs

Herb + Ricotta Seasoned Veal | San Marzano Tomatoes | Shaved Parm  
\$12

### Purple Clams

White Wine | Roasted Garlic | Arugula Pesto | Monini Olive Oil  
\$15

### Charcuterie & Cheese Board

Chef's Choice of Cured Meat | Assorted Artisanal Cheeses | Accoutrements  
\$16

## ~Salads~

### Beets

Organic Field Greens | Goat Cheese Mousse | Pistachio Sand | Blood Orange + Lemon Jam  
\$13

### Panzenella

Duck Prosciutto | Burrata | Artisan Cherry Tomato | Micros | Rustic Croutons  
Duck Fat Vinaigrette  
\$15

### Arugula

Roasted Tomato Confit | Toasted Pine Nuts | Vincotto Balsamic | Parmesan Shavings  
\$12

## ~Pasta~

### Roman Artichoke Ravioli

Poached Artichoke Hearts | Ricotta | Truffled European Brown Butter | Artichoke Chips  
\$24

### Vongole

Purple + Manilla Clams | Roasted Artisan Tomatoes | Micro Arugula  
House Made Spaghetti | Natural Clam Sauce  
\$27

### Pappardelle

Veal Meatballs | San Marzano Tomato | Shaved Pecorino | Gremolata  
\$26

## ~Entrées~

### Bone-In Ribeye

Organic Asparagus | Yukon Horseradish Root Mash | Wild Mushroom Compound Butter | Bone Marrow Demi  
\$40

### Blue Crab Crusted Cod

Saffron Risotto Cake | Broccolini | Tear Drop Peppers | Blue Crab | Bernaise  
\$27

### Faroe Island Salmon

Duck Fat New Potato | Study of Mushrooms | Truffled Spring Pea Puree  
Mushroom Gloss  
\$28

### DUCK

Sweet + Sour Glazed Cabbage | Butternut Farrow Risotto  
Roasted Grape Gastrique | Duck Fat "Crackle"  
\$32