

## APPETIZERS

Ahi Tuna Tartare avocado, wasabi soy emulsion, nori tempura	16
Prosciutto Wrapped Figs black mission figs, taleggio, balsamic glaze, crispy shallots, arugula	14
Octopus Confit achiote marinade, grilled anaheim pepper, charred tomatillo salsa, queso fresco crema	15
Wagyu Beef Carpaccio chilies, shallots, roasted peanuts, crispy rice, fragrant herbs	15
Polpette Milanese mondeghili veal & mortadella meatballs, tomato sauce	16
Roasted Baby Carrots blood orange, dill, goat cheese, toasted almonds	13

## SALADS

Firefly Farm Salad shaved fennel, nectarines, mint, cabra la mancha, butter lettuce, lemon mustard vinaigrette	14
San Daniele Salad prosciutto, italian muscat grapes, toasted walnuts, arugula, citrus date vinaigrette	16

## HOMEMADE PASTA

Gnocchi al Sugo d'Anatra pan-seared potato gnocchi, rohan duck ragu, parmigiano reggiano, crispy sage	24
Trofie al Pesto Genovese genovese basil & italian pine nut pesto	20

## SEAFOOD

Salmon Barigoule confit artichokes, cannellini beans, white wine, grilled lemon, thyme	27
Pan-Seared Mediterranean Branzino herbed risotto, chervil & parsley salad, shaved bottarga	26
Coquilles St. Jacques seared scallops, exotic mushrooms, onion & fennel soffrito, porcini & gruyere foam	29

## MEAT

Chkmeruli Roasted Half-Chicken Georgian garlic sauce, peewee potatoes	27
Grilled Hanger Steak Italian salsa verde, sautéed rapini	36
Seared Duck Breast saffron couscous, parsnip, cherry compote	34
Roasted Rack of Lamb pea puree, pickled pearl onions, lamb bacon	37
Bone-In Ribeye (serves two) roasted fingerling potatoes, gremolata	95

## SIDES

Crispy Cauliflower   lemon, tahini, harissa, mint	10
Risotto Fries   herbed risotto, marinara, parmesean	10
Sautéed Rapini   peperoncino, roasted garlic, lemon zest	10
Mac & Cheese   pancetta, onion & calabrian chili soffrito, parmigiano reggiano	10

## CHEESE AND CHARCUTERIE

Cheese Board 3 or 5 12 / 15

Charcuterie Board 3 or 5 15 / 25

### CURED MEATS

Wild Boar Salume | scented with port, sage, juniper

Soppressata | Italian dry salami

Wagyu Bresaola | cured beef scented with rosemary, juniper

Finocchiona | fennel beef & pork salami

Prosciutto di San Daniele | Italy | dry-cured Italian ham

### Cheese

Shropshire Blue | England | Cow | smooth texture, sharp, tangy

Taleggio | Italy | Cow | semi-soft, washed-rind, pungent, meaty

Cabra la Mancha | Maryland | Goat | semi-firm, lightly washed, earthy, floral,

Alp Blossom | Austria | Cow | semi-soft, floral, umami

Comte Saint Antoine | France | Cow | firm, nutty, brown butter, stone fruit

Lait Bloomer | Vermont | Cow | flower-rind, soft, creamy, mushroom

Fourme d'Ambert | France | Cow | tangy, grassy, crumbly

Great Hill Farm | Massachusetts | Cow | sweet, tangy, soft and creamy

### COMPOSED PLATES

Duck Liver Mousse pickled red onion, baby greens 11

Pate Campagne pistachio, cherry 15

Chef's Cheese & Charcuterie Board 25

Smoked Rabbit Sausage cornichons, baby greens 12

## DESSERT

Triple Chocolate Mousse   raspberry macaroon, ganache, fresh berries	10
Sticky Toffee Pudding Cake   almond streusel, vanilla ice cream	10
Wild Berry Meringue   white chocolate, lychee coconut sorbet	10
Passionfruit Tart   blueberries, white chocolate, torched meringue, candied lemon zest	10

## COFFEE | COMPASS COFFEE

Cardinal Blend	6
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## ESPRESSO | COMPASS COFFEE

Single 4	Café Latte 6
Double 6	Cappuccino 6

## TEA | HARNEY & SONS

6

Earl Grey Supreme	Paris	Rooibos Chai
English Breakfast	Mint Verbena	Japanese Sencha
Bangkok	Chamomile	Dragon Pearl Jasmine

A special thanks to our local businesses who make what we do possible:  
*Earth and Eats, Great Greens, Honeysuckle Acres, Huntsman, Irwin Mushrooms,  
Ottenberg Acres Dairy, Path Valley Farms, Pipe Dreams Farms, Really Raw Apiary,*