

EVENING'S SPECIALS

Roasted Gold & Ruby Beet Tartine \$16

grilled country bread, whipped local goat cheese, hazelnut picada

Crispy Lamb Kofta Potstickers \$18

garlic labne, aleppo chili crisp

Crispy Carolina Bobwhite Quail \$23

warm scallion biscuit, shiitake gravy, pickled pipara peppers

Gochujang Glazed Hamachi Collar \$24

sticky rice, lacinato kale, roasted sweet potatoes

Pan Roasted Icelandic Cod \$25

celery root puree, saffron mussel sauce

Hudson Valley Duck Confit \$26

French lentils, baby spinach, Pommery mustard sauce

Hot Buttered Apples \$15

cinnamon oatmeal crisp, vanilla ice cream