

## OYSTER\*

{daily selection}  
w/ champagne mignonette

## CHEESE

{with accompaniments}  
..... {6. each or all for 22.}.....

boxcarr handmade cheese  
"nimble"  
north carolina  
cow's & goat's milk

gorgonzola dolce blue  
italy  
cow's milk

briar rose  
"damona"  
washington  
cow's milk

fumaison  
france  
raw sheep's milk

## HOUSE CHARCUTERIE

{with accompaniments}  
..... {8. each or all for 22.}.....

capocollo  
chili & coriander

mousse\*  
chicken liver

rilette  
duck & pork

## FOR SHARING... OR NOT

warm olives  
herbs / orange zest / garlic  
6.

little t bakery bread  
extra virgin olive oil  
— or —  
house churned butter  
5.

freddy guy's hazelnuts  
rosemary—paprika  
5.

soup  
butternut squash / ginger  
aged balsamic  
9.

risotto nero  
scallop / squid  
meyer lemon  
16.

stringazzi  
yolk\* / truffle  
foraged mushroom / beet  
12.

mixed green salad  
pomegranate / sage  
delicata squash / pecan  
11.

washington mussels  
white wine / cream / fennel  
tarragon / garlic toast  
20.

## ENTRÉES

coq au vin  
silkie chicken / bacon / onion / root purée / maitake  
31.

pork sugo  
collard green / butternut polenta / crackling  
25.

salmon  
mussel / clam / cannellini bean / cara cara relish  
27.

leg of lamb  
rosemary potato / bitter green / dijon  
31.

sweet potato gnocchi  
apple / chanterelle\* / chard / pecan / parmesan broth  
24.

SECOND WEEK OF JANUARY

FRESH FROM THE MARKET:

APPLE / ROOTS / POTATO / LEEK / ESCAROLE / PECAN / CHARD / COLLARD GREEN / SQUASH / CHANTERELLE