

Mezzethakia: Traditional Greek Spreads \$9.00 Sampling of Extra Virgin Olive Oils \$5.00

Housemade Lardo "Butter" \$3.00

Appetizers

Pipe Dreams Fromage Souffle with mixed Lettuces and Crostini \$12.00	Chicken Wings, fried, Sambal, Lime, Sorgham Molasses, Mango, Cilantro, and Scallion \$10.00
Chicken Croquettes with Tomato Coulis and Smoked Paprika Aioli \$10.00	Chilled Tuna with Diikon Radish, Scallion Oil, Tamari Soy, Cilantro, & Togarashi \$15.00
Ragout of Cremini, Oyster, and Shiitake Mushrooms with Jamón Serrano, and Jumbo Lump Crab, over Crostini \$15.00	Housemade Charcuterie Plate of Lomo, Spicy Chorizo, Loukaniko, Liver Mousse, Rabbit Rillettes, and Traditional Garnishes \$18.00
Grilled Squab, marinated with Molasses, with Frisse, Pecans, grilled Salsify, and Foie Gras \$18.00	Tagliatelli with Red Potatoes, Pesto, and aged Pipe Dreams Fromage \$12.00

Soups and Salads

Nau's New Orleans Gumbo with Andouille Sausage, Halibut, and Jumbo Lump Crab \$12.00	Butternut Squash Soup with Basil Oil \$12.00
Bibb Lettuce with Cashion's Caesar Dressing, Chicharones, fried Capers, Parmesan, and a Sunnyside Hen Egg \$13.00	Salad of Chick Peas, Beets, Parsnips, Cauliflower, Pecans, Scarlet Turnips, Haricot Verts, Frisse, Naval Oranges, Pipe Dreams aged Goat Cheese, and Lemon Tahini Dressing \$13.00

Main Courses

Pennsylvania-raised Rabbit Leg Confit with a Mache-Salsify Salad and a Dijon Mustard Sauce	\$22.00
New Frontier Bison Sirloin, red wine marinated, with grilled Escarole, Yukon Gold Potato Salad, and Salsa Verde	\$28.00
Organic Chicken, oven roasted, with roasted Fingerling Potatoes, Brussels Sprouts, Pearl Onions, Pancetta, and Chicken Jus	\$25.00
New Zealand Bluenose Bass fillet, Saffron-brined, with a Red Pepper Broth, Bay Scallops, Fingerling Potatoes, Leeks and Crispy Prosciutto	\$29.00
Pacific Halibut fillet, herb marinated, over Kennebec Potato Puree, with sautéed Spinach, wild Cress, and an Olive Tapenade Garnish	\$29.00
Whole Mediterranean Dorade with Fingerling Potatoes, Fennel, Cauliflower, Aioli, Lemon-Dill Dressing, and Maldon Sea Salt	\$30.00
Crispy Pigs Head with Herb'd French Fries and a salad of baby Arugula, roasted Red Peppers, Red Onions, and a Lemon-Truffle Dressing	\$23.00
Highbourne Deer Farm Venison Loin with Eastern Spices, Caraway Spaetzle, local Pears, Sweet Potatoes, Hedgehog Mushrooms, and a dried Cherry Juniper Sauce	\$32.00