

The Menu

Aperitif:	
Pineau des Charentes	8
Averna Siciliano	7

French Fries / Garlic Fries / Marinated Olives / Tomato Soup / Hummus / Spiced Nuts 6
1/2 Dozen Oysters / Ingrid's Bouchot Mussels / Cheese Board 17

Stonington Maine Crab Cake – lemon aioli & herb salad 14
Country Pork Terrine – cornichons, dijon mustard & grilled bread 10
Cure Farm Spicy Greens – haystack chèvre, candied pecans, lemon & olive oil 10
Fresh Gioia Burrata – kalamata olive tapenade, herb salad & grilled bread 13
Hand Cut La Quercia Prosciutto – marinated shell beans 12
Fox Fire Farms Lamb Meatballs – turnip purée, chives & lemon zest 13
Monroe Farm Cabbage Salad – apple, gorgonzola, toasted caraway, shallot & red wine vinaigrette 11

Haystack Goat Cheese Ravioli – toasted almonds, dates & treviso 12
Hand Rolled Gnocchi – long farm pork ragú, swiss chard & parmesan 12/24
Rigatoni – sunchokes, cure farm spinach, toasted hazelnut gremolata & pecorino 12/24

Grilled Salmon – braised chickpeas, tomato, kalamata olives, carrots & lemon 28
Coq au Vin – wisdom farm chicken, house tagliatelle, carrots & hazel dell mushrooms 27
Ingrid's Maine Scallops – celeriac purée, cure farm arugula & grapefruit 27
Wisdom Farm Chicken Breast – monroe farm fingerling potatoes, roasted red onion & prune sauce 26
Grilled Hanger Steak – roasted root vegetables, wilted local greens & chimichurri 26

The Kitchen is proud to support our local farmers and ranchers.
Our ingredients are organic, natural and free-range wherever possible.
An 18% gratuity may be added to parties of 6 or more. Thank you for joining us.