

G I R L & T H E G O A T

V

warm marinated olives

sautéed green beans

fish sauce vinaigrette . cashews

pan fried shishito peppers

parmesan . sesame . miso

roasted cauliflower

pickled peppers . pine nuts . mint

kohlrabi salad

fennel. evalon . toasted almonds . honeycrisp apples . roasted shiitake

roasted beets

green beans . white anchovy . avocado creme fraiche . bread crumb

wood grilled broccoli

rogue smokey bleu . spiced crispies

chickpea fritter

garam masala . romanesco . rosemary-tamarind . yogurt . sev . green mango

celery root & cheddar pierogies

brown butter kimchi . cara cara orange

F

hamachi crudo

crisp pork belly . chili aioli . caperberries

steamed cape cod mussels

butternut squash . bok choy . perilla . garlic crunch

grilled baby octopus

guanciale . romano beans . brussels leaves . pistachios . lemon vinaigrette

nantucket bay scallops

french lentils . beech mushrooms . celery root

wood fired wild striped bass

mushroom mole . smoked clams . goat liver aioli

escargot ravioli

bacon . tamarind-miso sauce

country fried loup de mer

tamarind sweet & sour. cucumber salad . shrimpy fried grains

pan roasted skate cheeks

three sisters' pecans . romesco

M

ham frites

smoked tomato aioli . cheddar beer sauce

grilled marinated pork belly

castelfranco . sauce green . blood orange

duck tongues

tuna and black bean poke . crispy wontons . piri piri

sugo

pappardelle . rosemary . cape gooseberries

wood oven roasted pig face

sunny side egg. tamarind. cilantro . red wine-maple. potato stix

braised beef tongue

masa. beef vinaigrette . salsa verde

roasted duck breast

miso-marcona almond butter. rapini. gremolata

crispy beef short ribs

avocado . ruby red grapefruit chermoula

crisp braised pork shank

buttermilk dressing . butternut-shiitake kimchee . naan

B R E A D

challah back

smoked salmon cream cheese . malted red onions

you craisin

orange-cocoa nib butter . pepita relish

herbs of a feta

hummus . feta oil

OYSTERS

raw kusshi

muscatel mignonette . tarragon

fried naked cowboys

egg salad . capers

wood fired old 1871

horseradish . bacon . preserved lemon

GOATS

goat liver mousse

apple butter . pickled mushroom relish . crumpets

goat carpaccio

smoked trout roe . olive-maple vinaigrette

goat empanadas

huacatay . grilled mushroom giardiniera . queso fresco

confit goat belly

bourbon butter . lobster n' crab . fennel

goat heart

goat xo . root vegetable caponata . hazelnuts . spaghetti squash

Goat legs available by pre-order. Please call the restaurant and speak to a hostess to place your order in advance to your reservation. Unfortunately, online requests cannot be taken.

DESSERTS

sticky date cake

pomegranate . meyer lemon yogurt . pine nut crunch

bittersweet chocolate

shiitake-caramel gelato . toffee crème fraîche

apple buckle

oatmeal-graham streusel . brown butter gelato

miso-butterscotch budino

bacon toffee. glazed pineapple. candied cashews

C H E E S E

st malachi

pasteurized cow milk . doe run farm . chester county, pa

aspen ash

pasteurized goat milk .haystack mountain goat dairy . longmont, co

cave aged tomme

pasteurized cow milk . marcoot jersey creamery . greenville, il

mt. tam

pasteurized cow milk . cowgirl creamery . petaluma, ca

nancy's hudson valley camembert

pasteurized sheep/cow milk . old chatham shepherding co . old chatham, ny

dunbarton blue

raw cow milk . roelli cheese company . shullsburg, wi

OTHER SOURCES

*We also source from: bellwether farms . hook's . kilgus dairy . lake okeechobee .
swan creek . three sister's garden*