		snall	•••••	sovor		
	_	HOUSEMADE MILK BREAD Sea Salt, Butter, Seasonal Jam	6	PARISIAN GNOCCHI Hen of the Woods Mushroom. Radish, Madeira	24	Join us for Wine & Watercolors March 30th
vernilion	h	PINEAPPLE & KALE Stracciatella, Baby Kale, Croutons, Sherry Vinaigrette	14	PAN ROASTED DUCK Trio of Spring Beans, Lemon	36	
		RISOTTO Saffron Butter, Upland Cress, Arborio Rice, Grana Cheese	20	PAN ROASTED BAVETTE STEAK * Heirloom Carrots, Mushrooms, Carrot Top Pesto	33	
snacks	•••••	SPRING GARDEN SALAD	14	МАНІ МАНІ	30	
BLUE POINT OYSTERS *	9	Mixed Greens, Upland Cress, Mizuna		Grilled Meyer Lemon, Arugala, Daikon Radish		sides
Fennel Granita MUSHROOMS GOUGERES	7	SCALLOP CRUDO * Nantucket Bay Scallops, Kohlrabi, Mandarin, Kumquat, Olive Oil	16	BROADLEAF ELK Brown Butter Polenta, Fennel Pollen	52	SWEET POTATOES Roasted with Thyme
Lemon Aioli FRIED CHICKEN Yogurt, Cucumber, Dill	8	ROSEDA BEEF CARPACCIO * Gently Warmed Ribeye, Shiitake, Romesco, Almond	18	RIGATONI Vernal Green Sauce, Pecorino, Purple Basil	26	FINGERLING POTATOES Lemon Aioli
ANCHOVY TOAST Salsa Verde, Stracciatella	8	GRILLED OCTOPUS Warm Celery Root Slaw, Preserved Tomato, Pequin Chili	15	ROSEDA RIBEYE * Blue Cheese Bechamel, Tart Cherries, Brussel Sprouts, Lemon Aioli	48	BRUSSEL SPROUTS Honey & Chili Vinaigrette
Looking Ahead Chef Amy has lots of tasty new dishes around the corner! Stay tuned for our seasonal menu updates!			ROOT VEGETABLE CURRY Vadouvan Curry, Rutabaga, Pearl Onion, Baby Carrot, Sweet Potato, Turnip	30	ROASTED CARROTS Hot Honey, Goat Cheese	
		CHEF AMY THOMAS / GENERAL MANAGER NICK HARDEE •				

^{*} GOVERNMENT WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS