

## DINNER

### . . . . . Early winter menu (our first winter)

<b>Steak tartare</b>   farmhouse egg   grilled toasts	12
<b>Ceviches</b>   white fish   ahi tuna & ginger   salmon & chipotle	12   14   12
<b>Beef empanadas</b>   chimichurri	3 ea
<b>Grilled butcher sausages with condiments</b>	6 ea
<b>House ham &amp; salami croquettes</b>   tartar sauce	8
<b>Wild prawns in olive oil</b>   lemon   hot chilies	12
<b>Lamb marinated with Moroccan spices</b>   hummus   harissa   flat bread	14
<b>Fennel confit with burrata &amp; cocoa bacon</b>   basil   balsamico di Modena	12
<b>Grilled calamari in “salsa verde”</b>   chili oil	10
<b>Winter chicories</b>   grapefruit   red onion   dates   asher blue	8
<b>Chinese barbecued country style pork ribs</b>	14
<b>Thick-cut pastrami</b>	9
<b>Mussels</b>   steamed with lime, cilantro & hot chiles   grilled rustic bread	12
<b>Crispy pig tails</b>   sweet chili sauce	10
<b>Flatbread</b>   duck confit   cranberries   caramelized onions   arugula   goat cheese	14
<b>Steak frites, Hanger cut</b>   smoked butter with fried garlic   fries	18
<b>48-hours Ox brisket</b>   honey-ginger jus   potato puree	18
<b>Lamb saddle “berbere”</b>   apricot   marcona almonds   grilled okra	22
<b>Butter-barbecued &amp; slightly smoked chicken</b>	21
<b>Trout Milanese</b>   arugula   D.O.P. Parmesan	18
<b>Ratatouille “Au gratin”</b>	9
<b>Grilled Brussels sprouts</b>   soy butter   garlic	8
<b>Broccoli rabe in olive oil</b>   lemon   shaved pecorino	7
<b>Creamy polenta</b>   mascarpone   sundried tomatoes	8
<b>Roasted new potatoes</b>   garlic   olives   peppadews   romesco	6
<b>Baked beans</b>   apple wood bacon   pickled cherry pepper	8
<b>Fries</b>   potatoes   sweet potatoes	5
<b>Suckling pig (served daily @ 8p.m.)</b>	26
<b>All steaks from the Butcher counter are available</b>	+50%

marinated olives 5

Guacamole with poppy seeds & fresh tortillas 8

## MEAT CELLAR

Hams

. . . . . next summer, at least.

We will list as they show up:

**Old spot Gloucester** | Whistle pig hollow farm, MD  
**Berkshire** | Wagon Wheel Ranch, MD  
**Ossabaw Island hog** | Autumn olive farm, VA  
**Large Black (Country Ham)** | Copper Penny Farms, MD  
**Tamworth (Speck)** | Babes in the woods, VA

## Cures

. . . . winter's end.

Capocollo | Coppas Lomo | Speck | Bresaola

## Salami

5

Chorizo Español | Saucisson sec | Chianti-Finocchiona | Porcini salami  
Saucisson d' Arles | Cinghiale espelette (**wild boar**) +2 | Loukaniko (**lamb**) +1

## Terrines & pates

6

Smoked Bluefish rilette | Duck liver spread with port & cognac | Pate de campagne  
Warm salted cod brandade | Pate forestiere | Foie gras terrine

+6

## Cheese

5

**Greenhill Camembert** | soft | cow's milk | sweet grass dairy | GA  
**Bonne Bouche** | soft | goat's milk | Vermont creamery | VT  
**Ameribella** | semi-soft | washed rind | raw cow's milk | Jacobs & Brichford | IN  
**Shepherds Blend** | semi-soft | Cow, Goat & Sheep milk | Sid cook | WI  
**Cabra la Mancha** | semi-firm | washed rind | goat's milk | Firefly farm | MD  
**Thomasville Tomme** | semi-firm | raw cow's milk | sweet grass dairy | GA  
**Marissa** | semi-firm | sheep's milk | Sid cook | WI  
**Dante** | semi-hard | sheep's milk | Wisconsin Sheep Dairy cooperative | WI  
**Everton** | hard | raw cow's milk | Jacobs & Brichford | IN  
**Asher Blue** | raw cow's milk | sweet grass dairy | GA  
**Blue paradise** | double cream | cow's milk | Hook's cheese company | WI

## DESSERTS

7

**Chocolate soufflé** | goat cheese gelato  
**Apple braised in spices** | ginger mascarpone mousse  
**Blackberries & Lychee cobbler** | mint ice  
**Churros** | mocha  
**Bacon-maple gelato**  
**Grapes & Brie**

**Castelvetrano olive oil** 2

**Bread basket | lime butter**

4