

--- SMALL PLATES ---

Compressed melon salad

Baby arugula, whipped feta, toasted pine nuts, dried chili vinaigrette
\$14

Seared Hudson Valley Foie Gras

black peppercorn cake, blueberry gel, lemon curd, honeycomb brittle, olive oil meringue
\$16

Wood roasted blue crab dip

Artichoke relish, baguette
\$16

House made burrata

compressed heirloom tomato, shaved vegetable, balsamic caviar, red currant gel, basil espuma,
tartines
\$14

Citrus Marinated Scallop Crudo

White grape gazpacho, pickled stone fruit, cucumber.

Chicken Fried Veal Sweetbreads

blue cheese gnocchi, barigoule of carrot and celery, aerated ranch, hot sauce gel, dill pollen
\$16

Plate of Assorted Cheeses

Apricot mostardo
\$13

Ham Sampler

La Quercia Prosciutto – Virginia
Speck – Italy
Serrano – Spain
Grain mustard, whipped butter, house baked sourdough
\$25

Iron Roasted P.E.I. Mussels

smoked pimenton, warm harissa butter
\$16

--- SNACKS ---

Wood roasted olives

\$6

Beef Fat Frites

harissa ketchup

\$6

Wood Roasted Stuffed Pretzel

beer mustard

\$7

Pork Rilette

Peach gelee, pickled stone fruit, grain mustard, crostini

\$6

Duck Pâté

Bread and butter pickles, grain mustard

\$9

--- OYSTERS ---

Rotating Daily Selection

Dusek's Shellfish Tier

lobster, oysters, mussels, prawns, clams

\$30 per person // minimum two

--- ENTREES ---

Roasted Green Cauliflower

Artichokes en barigoule, fregola sarda, pickled ramps, black garlic purée

\$19

Clam bake

Lobster, mussels, house garlic sausage, corn, peewee potatoes, charred lemon, beer broth
\$29

Roasted Crystal Valley 1/2 chicken

serrano ham croquette, matsutake mushrooms, patty pan squash, fermented black bean caramel
\$24

Berkshire pork tenderloin

Summer vegetables, chanterelle mushrooms, corn pudding, pickled wax beans, black garlic
mustard, peach glaze
\$28

Juicy Lucy

Slagel farms beef, red onion bacon marmalade, butter lettuce, heirloom tomato, beef fat frites
\$15

Sausage sandwich

House garlic sausage, toasted New England split bun, pickled apple, shaved fennel, mustard
vinaigrette, beef fat fries
\$15

Choucroute

duck confit, pork belly, house garlic sausage, confit red potatoes, sauerkraut, caraway pickled
apple
\$28

Pan roasted Great Lakes walleye

Heirloom cherry tomato, brandade raviolo, English peas, summer squash, chanterelle
mushrooms, tomato- Thai basil gel, black lime
\$26

Pan Roasted Skirt Steak

sweet corn ricotta agnolotti, elotes, chanterelle mushrooms, corn pudding, pickled wax beans,
black garlic mustard, peach glaze
\$28

--- ORDINARY ---

seared duck breast

sweet potato gnocchi, red wine poached pear, pearl onions, chanterelle mushrooms, duck jus

Paired with
Praga Dark Lager
\$28

Menus change daily

Weekday dinner served 5pm to 11pm
Weekend dinner served 5pm-close