

## A LA CARTE

- hamachi - orange, avocado, crispy potato chips, cilantro 25
- artichoke - piperade, sunflower purée, salami vinaigrette, ricotta salata 20
- pork rib - chili garlic glaze, mango papaya salad 20
- burrata - local figs, aged balsamic, pine nuts, basil 20
- shrimp - lardo, jersey peaches, horseradish, radicchio 25
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- spaghetti - campari tomatoes, garlic, parmesan brodo 20
- orecchiette- fennel sausage, broccoli rabe, long hots, provolone 20
- campanelle- rock shrimp, bacon, jersey corn, calabrian chili 30
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- 1/2 chicken - heirloom cherry tomatoes, herb oil 40
- pork chop - watermelon gremolata, almond butter, mint 40
- scallops - creamed jersey corn, summer truffle, jalapeño, basil 50
- whole bronzino - san marzano tomato, olives, caperberries 80
- 35 oz dry-aged ribeye - salsa verde, frites, yellow vesuvio ketchup 180
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- buttermilk biscuits - smoked peaches, honey semifreddo 10
- sweet corn custard - red plums, roasted corn, white chocolate 10
- olive oil cake - meyer lemon, buttermilk crème anglaise 10

