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our bread & butter 6,5  
comté • king of cheeses 15  
empire provisions charcuterie 14  
hickory smoked olives 6,5  
shucked oyster • pickled beet • acadian caviar 4/ea

smoked mussels • pickled peppers 9  
beef tongue • asian pear 9  
golden beets • concord grape • goat feta 12  
endive • sour beer • plum • fresh cheese 14  
fogo island crab • red romaine • black garlic 21  
potato gnocchi • pine mushroom • parmigiano cream 22  
chicken wings • stuffed & fried • OT beer cheese 16  
smoked bison tartare • confit yolk • potato 22  
turkey leg • black truffle • kale • smoked juniper 38  
milk fed pork • rye spätzle • red cabbage 42  
dry aged AB ribeye • armagnac peppercorn sauce 115

sugar pumpkin cheesecake • skyr 9

this menu is for illustrative purposes only  
and is subject to change without notice  
10 • october • 2018