

SMALL PLATES

GULF OF MAINE BLUEFIN TUNA TARTARE.....24

avocado, ginger lime vinaigrette, nori furikake, baywater farms shiso oil, house sesame cracker **DF**

EASTVIEW FARMS HEIRLOOM GREENS SALAD16

arugula, spotted trout lettuce, blood orange, asian pear, spiced pistachio, buttermilk herb vinaigrette, queso de navarra **GF/V**

CHESTERFIELD HEIRLOOMS KALE CAESAR.....16

white bean & roasted garlic puree, roasted broccoli, black garlic caesar, preserved lemon, pickled shallots, locatelli pecorino, crispy chickpeas **GF**

MAINE LOBSTER BISQUE.....15

sunchoke chips, brandy, roasted red pepper, Pedro Ximenez sherry vinegar **GF**

FRIED HEN OF THE WOODS MUSHROOM.....18

caramelized feta, sour cream & smoked allium dip, Castle Valley Mill cornmeal, trout roe, chives

CHESTERFIELD HEIRLOOMS

BEET MUHAMMARAH16

Station on Kings sourdough, pomegranate molasses, aleppo, walnuts **DF/V**

BLUE CRAB HUSHPUPIES19

crab fat aioli, Castle Valley Mill cornmeal, preserved Baywater Farms fish peppers, cherry tomato jam

MAINE LOBSTER FRENCH TOAST28

house brioche, creme fraiche, braised leeks, tarragon, lemon whey beurre monte

APPLEWOOD SMOKED DUROC PORK RIBS17

chipotle morita glaze, charred poblano puree, jicama & pear salsa, cilantro

LARGE PLATES

SEARED NEW BEDFORD SCALLOPS45

couscous, quinoa & blue crab salad, Chesterfield Heirloom black futsu squash puree , prosciutto,hackleback caviar, nasturtium

STEAMED GULF OF MAINE HALIBUT42

Eastview Farms blue & golden oyster mushrooms, Chincoteague little neck clams, caramelized fennel, lobster dashi, broccoli rabe, daikon radish, leek powder **GF/DF**

BUTTERMILK FRIED NEW JERSEY FLUKE.....34

kohlrabi and celery root remoulade, Castle Valley cornmeal, green tomato chow chow, lump crab, lemon aioli, tomato butter, Baywater Farms mizuna

DRY AGED ROSEDA FARMS RIBEYE.....56

Eastview Farms oyster mushrooms, braised kale, white bean and roasted garlic puree, Locatelli Pecorino, roasted potatoes, sun dried tomato & arbol chili chimichurri **GF**

SIDES

Blue Crab Cous Cous & Quinoa Salad15

Roasted Wild Mushrooms, White Bean Puree, Pecorino...12

Station on Kings Sourdough with Kelp Butter....6

Caviar Supplement to any dish (10G)25

GF = Gluten Free / **DF** = Dairy Free/ **V** = Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



TODAY'S MENU CURATED BY:

A handwritten signature in black ink that reads "Tom Wiswell".

TOM WISWELL