



# RESTAURANT WEEK

\$52

EAST COAST OYSTERS ON THE HALF SHELL \$ MKT  
PARKER HOUSE ROLLS \$6

FRIED ARTICHOKE  
OIL-CURED OLIVES, AIOLI, LEMON

OR

MIXED GREENS  
ANJU PEAR, RED ONION, CANDIED PECANS, CRANBERRIES, WHITE BALSAMIC

OR

DUCK LIVER MOUSSE  
RHUBARB GELEE, PICKLED APPLE, LARDO TOAST

OR

SPAGHETTINI  
BANGS ISLAND MUSSELS, SMOKED SAUSAGE, CHILI FLAKE

OR

GRAVLAX  
CURED SALMON, SPRING PEAS, GOAT CHEESE, FRISEE, SUNCHOKE CHIPS

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ROASTED COD  
ASPARAGUS, PRESERVED LEMON, DUNKS MUSHROOMS, BEURRE BLANC

OR

SWORDFISH  
GRILLED SPRING ONION, NEW POTATOES, GREEN OLIVE CHIMICHURRI

OR

CHICKERING FARM PORK PAVE  
POTATO PAVE, BRAISED LEEKS, BILLI BI, FENNEL

OR

ENGLISH PEA AGNOLOTTI  
THUMBELINA CARROTS, BASIL OIL, RICOTTA, PEA NAGE

OR

DUCK CONFIT  
ANSON MILLS FARRO VERDE, CREAMED KALE, ROASTED BADGER FLAME BEETS

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MEYER LEMON TART  
ORANGE CAKE, FENNEL SHERBET, ITALIAN MERINGUE

OR

CHOCOLATE BUDINO  
CHOCOLATE SOIL, CINNAMON WHIPPED CREAM, SEA SALT

## FEATURED BEVERAGE

TEMPRANILLO • BORDON • "RESERVA" • RIOJA, SPAIN • 2019 56/BOTTLE  
NORTH BEACH LAGER • GREAT RHYTHM BREWING • MEXICAN-STYLE LAGER • PORTSMOUTH, NH 9/ 16OZ