



RESTAURANT WEEK

\$52

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

CHICORY SALAD

BLUE CHEESE, TOASTED WALNUTS, WHITE BALSAMIC VINAIGRETTE

OR

HOUSE CURED SALMON

HORSERADISH, BEETS, ALMONDS, MUSTARD CRÈME FRAICHE

OR

CRISPY CARROTS

CASHEW, RYE CROUTONS, ARUGULA, LEMON

OR

WHITE FISH PATE

POTATO ROSTI, RADISHES, MUSTARD SEEDS, PICKLES

OR

DUCK LIVER MOUSSE

FIGS, APPLE CIDER, MACHE, SHALLOTS, HERBS, DEMI-GLACE

OR

WINTER SQUASH AGNOLOTTI

PUMPKIN SEED OIL, TOASTED PEPITAS, ZUCCHINI & PIQUILLO PESTO

PAN SEARED COD

SQUASH, THUMBELINA CARROTS, SUNCHOKES, PEARL ONIONS, TRUFFLED POTATO PUREE

OR

CATALAN FISH STEW

WHITE FISH, CALAMARI, SMOKED SAUSAGE, ROASTED TOMATO, CAROLINA GOLD RICE, FRIED CHILI

OR

ROASTED PUMPKIN

FREGOLA SARDA, SUMAC, CILANTRO, LEMON YOGURT

OR

CAVATELLI

DUCK CONFIT • CONSUME • SPIGARELLO • PECORINO

OR

GRILLED SHORT RIB

NORTHERN WHITE BEANS • TRUFFLE • ESCAROLE • DEMI-GLACE

APPLE CRUMBLE

CIDER REDUCTION, BROWN SUGAR CRUNCH, CALVADOS CHANTILLY

OR

CHOCOLATE BUDINO

CHOCOLATE SOIL, CINNAMON WHIPPED CREAM, SEA SALT

FEATURED WINE *TEMPRANILLO* • BORDON • “RESERVA” • RIOJA, SPAIN • 2019 13/GLASS 52/BOTTLE
FEATURED BEER *NORTH BEACH LAGER* • GREAT RHYTHM BREWING • MEXICAN-STYLE LAGER • PORTSMOUTH, NH 9/ 16OZ