



Restaurant Week 2-Course Lunch Menu
\$35 per person

Starter

(please select one of the starters per person)

Seasonal Soup	MARKET AVAILABILITY
Autumn Harvest Field Greens, Apple, Radish, Sweet Onion, Bay Blue, Cranberry-Cinnamon Vinaigrette	EARTH N EATS, PA
Braised Beets, Raspberry Preserve, Camembert Fondue, Reglisse	EARTH N EATS, PA
Wood Oven-Roasted Bone Marrow (one) Onion Bordelaise, Pink Pepper Corn, Caraway Crumble	CREEKSTONE, KS

Main

(please select one of the mains per person)

Wood-Oven Roasted Chicken Airline Breast, Parisian Gnocchi Mushrooms, Chicken Velouté	LA BELLE FARM SULLIVAN COUNTRY, NY
House Made Garganelli Mushroom, Black Pepper, Ricotta	ANSON MILLS, SC
Roasted Salmon, ASC Lentils, smoked pork, endives	NORTH ATLANTIC
BDT Cheeseburger Aged Cheddar, Red Onion, Lettuce Bread & Butter Pickles, Secret Sauce Brioche Bun*	ROSEDA FARMS, MD

CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. ALCOHOLIC BEVERAGES SOLD AFTER 10AM ON SUNDAY.

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE FOR PARTY OF FIVE AND ABOVE.