

starters

Gougers	5
Lemon/Caper Whipped Goat Cheese, Chow Chow Relish	
Bread Basket	8
House-Baked Breads, House Accoutrements	
Frika Salad	10
Morel Mushrooms, Grilled Leeks, Burnt Leek Vinaigrette	
Shaved Spring Vegetables	10
Poached Duck Egg, Smoked Chèvre, Candied Rhubarb Vinaigrette	
Werp Farm's Little Gem Salad	10
Candied Green Almonds, Apple Ramp Relish, Pistachio, Blue Cheese, Green Goddess Dressing	
Smoked Oxtail Croquette	12
Ramp Mayonnaise, Fried Ramp Tips, Blue Cheese	
Suckling Pig Falafel	12
Housemade Hot Sauce, Dilly Beans, Chickweed	



homestead
on the roof

medium plates

Egyptian Spiced Mussels	14
Sumac-infused Apples, Calvados, Spiced Pita, House Sourdough	
English Pea Agnolotti	14
Morel Mushrooms, Morel & Duck Brodo, Smoked Chèvre	
Papperdelle	16
Beef Short Rib Sugo, Smoked Green Garlic, King Trumpet Mushrooms	
Fazzoletti	12
Safron Artichoke butter, Housemade Ricotta, Marcona Almond, Roasted Cauliflower	
entrees	
Butter Poached Prawns	22
Smoked Pork Jowl, Pickled Leeks, Uni & Tobiko Butter, Black Rice Polenta	
Sablefish	26
Fava Beans, Mussels, Green Garlic Aioli, English Pea Soup	
Seared Venison	31
Lentils, Beets, Huckleberry Jam, Squash, Granola	
Duck	28
Smoked Duck Ham, Anise, Wild Rhubarb Caramel, Braised Cranberry Beans	
Slagel Farms Hanger Steak	24
Glazed Ramps, Smoke Foie Gras Mousse, Sauce Vert	

Executive Chef: Chris Davies

Executive Pastry Chef: Chris Teixeira

Manager: Natalie Ferris