

The greenhouse

APPETIZERS

Chilled Yellow Corn Soup 25

Old Bay Jumbo Lump Crab Meat, Scallions, Chili Oil

Maine Sea Scallops 28

Carrot Ginger Emulsion, Fava Beans

Virginia Blackberry Point Oysters (6) 25

Grappa Mignonette, Lemon

Roasted Baby Calamari 22

Bell Pepper Ragout, Squid Ink Crouton, Basil Aioli

Apulia Burrata Cheese 23

Earth & Eats Heirloom Toy Box Tomatoes, Micro Basil, Modena Balsamic Pearls

24 Month San Daniele Prosciutto 29

Tomino Cheese, Sardinian Bread, Taggiasche Olives, Tomato Marmalade

Baby Gem Spring Salad 19

Watermelon Radish, Baby Heirloom Tomatoes, Red Onion, Sunflower Seed
Aged Ricotta, Lemon

ENTRÉES

Spring Wild Black Rice 27

Asparagus, Green Pea, Fava Beans, Edamame, Coconut Green Curry

Black Ink Risotto 55

Maine Lobster, Lemon Zest, Scallion

Grilled Mediterranean Dorade Fillet 39

Citrus Salad, Vierge Salsa

Wild Halibut 55

Spring Vegetables Medley, Morel Mushroom, English Pea Crema

Rohan Duck Breast 45

Sweet Potato Cake, Baby Vegetables, Port Wine Morello Cherry Reduction

Grass Fed Roasted Lamb Loin 58

Fennel Purée, Baby Artichoke Roman Style, Castelvetro Olive

24 Hour Braised Beef Short Ribs 49

Braised Baby Bok Choy, Heirloom Carrots, Chimichurri

Roseda Farm Black Angus Filet Mignon 72

Asparagus, Fava Beans, Potato Parisienne, Amarone Wine Reduction

Our raw ingredients are carefully sourced from high-quality growers and gardens that employ sustainable growing practices. We choose ingredients that are good for you and the planet.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

DESSERTS

Sicilian Pistachio Pavlova 17

Morello Cherry Gelée, Dry Meringue, White Chocolate Ganache
Sicilian Pistachio Ice Cream

Guanaja 70% Chocolate Custard 19

Coffee Caramel, Speculoos, Exotic Gel, Mango Sorbet

Red Velvet Tayberry Cake 17

Lemon Mascarpone Cream Cheese, Pomegranate, Ruby Chocolate
Tayberry Sorbet

House Made Ice Cream and Sorbet 16

Chef's Selection of Seasonal Ice Cream
or Seasonal Sorbet

Cheese Plate 25

Fourme D'Ambert | Cow Milk, Semi Hard, Auvergne, France
Manchego | Sheep Milk, Firm, La Mancha, Spain
Camenbert | Cow Milk, Soft-Creamy, Normandy, France

COFFEE & TEA

Coffee 10

Cold Brew, Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino Macchiato
Caffè Latte, Americano, Marocchino, Caffè Mocha

Tea 8

English Breakfast, Earl Grey, Chamomile, Darjeeling, Morgantau Green, Mint

DESSERT WINES

Michele Chiarlo Moscato D'Asti 15

Sparkling Wine, Italy

Yalumba, "Antique Muscat" 17

Sweet Wine, Australia

Val Tercinier, Pineau des Charentes 20

Cognac, France

Château Les Justices, Semillon 23

Sauternes, France 2019