

THE IN-BETWEEN

Menu available from 3 PM

BOARDS & RAW

Ossetra Caviar: 140

crisps & accoutrements

House Charcuterie: 27

berkshire cheese & meat, whole grain mustard, apple preserve, wheat cracker

Chilled Shrimp: 26

smoked tomato cocktail, cilantro chutney

Seasonal Vegetable Mezze: 26

muhammara, hummus, whipped feta, warm pita

SMALL PLATES

Roasted Leeks & Figs: 22

ricotta cream, fresh figs, herb oil, burnt leek, beurre blanc,

Squash & Sage Flatbread: 21

roasted squash, olive oil, sage, goat cheese, cracked pepper, balsamic

SALADS

Baby Gem Caesar: 18

whole gem heads, dill caesar, anchovy-chili crumbs, parmesan-romano, lemon

Brussels Sprout Salad: 23

shio vinaigrette, fresh pear, goat cheese, pomegranate, toasted crispy garlic

Autumn Greens: 20

endive, roasted squash, pepitas, feta, mint, dark balsamic glaze

