



Doctor Sax

RESTAURANT

BOARDS & RAW

Ossetra Caviar: crisps & accoutrements	140
House Charcuterie: berkshire cheese & meat, whole grain mustard, apple preserve, wheat cracker	27
Seasonal Sourdough Board: olive tapenade, roasted grape, burrata, focaccia & sourdough	23
Chilled Shrimp: smoked tomato cocktail, cilantro chutney	26
Seasonal Vegetable Mezze: muhammara, hummus, whipped feta, warm pita	26

SMALL PLATES

Lobster Bisque: fresh lobster, tarragon oil, fennel frons	25
Roasted Leeks & Figs: ricotta cream, fresh figs, herb oil, burnt leek, beurre blanc	22
Squash & Sage Flatbread: roasted squash, olive oil, sage, goat cheese, cracked pepper, balsamic	21

SALADS

Baby Gem Caesar: whole gem heads, dill caesar, anchovy-chili crumbs, parmesan-romano, lemon	18
Brussels Sprout Salad: shio vinaigrette, fresh pear, goat cheese, pomegranate, toasted crispy garlic	23
Autumn Greens: endive, roasted squash, pepitas, feta, mint, dark balsamic glaze	20

MAINS

Hanger Steak: cipollini-mushroom sauce, rosemary smashed fingerlings	40
Baked Lobster & Fontina Shells: brown butter-sage sauce, tarragon	36
Seared Lamb Loin: velvety jus, celery root puree, turnip gratin, roasted mushroom, sage oil	40
Fennel & Sea Scallops: shaved fennel, blood orange gremolata, butter-leek sauce, herb oil	36
Market Catch: fig-fennel chutney, carrot puree, smashed fingerlings, charred lemon herb brined	42
Chicken: pomegranate molasses glaze, brown butter carrot puree	34
Ratatouille Skillet: rich red pepper tomato sauce, zucchini, eggplant, topped with garlic herb sauce	32

FOR THE TABLE

Rosemary Smashed Fingerlings	11
Maple Brown Butter Squash	12
Roasted Garlic Brussels Sprouts	11
Za'atar Glazed Carrots: tzatziki-cucumber sauce, fennel	12