

raw **oysters***

coromandel (north coast, new zealand) 3.5 ea
kusshi (deep bay, british columbia) 3.5 ea
irish point (prince edward island, canada) 3 ea
wianno (cape cod, massachusetts) 3 ea

charcuterie board 18

finocchiona, lamb croquette, head cheese
+ accompaniments & bread

cheese board 18

saint-andré triple crème, kenny's cheddar,
rogue blue + accompaniments & bread

triple-cooked **fries** with kim-chi aioli 6

heirloom **tomatoes**, peaches, lemon **ricotta**,
strawberry vinaigrette, purslane, toasted hazelnut 10

fried **green tomatoes**, buttermilk crème fraîche,
pickled **banana peppers**, cilantro 10

summer **succotash**, purple **basil**, cumin,
bacon fat, pickled fresno pepper 8

sautéed **squash**, sumac, **feta**,
toasted sesame, **chimichurri** 8

grilled **squid**, fennel, black **lentils**,
pine nuts, salsa **verde** 15

black hawk farm burger, red onion,
sambal sauce, kenny's **cheddar**, red romaine,
sesame seed bun, **pickle** 14
add **lamb bacon** 2

squid ink **spaghetti** alla chitarra, basil,
spanish **octopus**, calabrian chile 18

seared **porchetta**, fennel **sausage**,
vera cruz salsa, watercress 18

pan seared **halibut**,* corn, **benton's bacon**,
little neck clams, lime, green onion 30

bone-in **ribeye*** to share, chive **hollandaise**,
triple cooked **fries**, grilled lemon 2/oz

extra sally lunn rolls 1

RYE

menu developed on july 21 , 2017

*we have to say this: the chance of food borne illness increases with the consumption of raw or undercooked egg, meats, & seafood. it should also be noted that a 20% gratuity will be added for parties of 6 or more.