

STARTERS

raw **oysters***

great white (long island sound, new york) 3

kusshi (deep bay, british columbia) 3.5

cooke's cocktail (prince edward island, canada) 3

charcuterie board 18

mortadella, finocchiona, pork terrine

+ accompaniments & bread

cheese board 18

kenny's awe brie, beemster xo, point reyes blue

+ accompaniments & bread

SMALL PLATES

fall greens salad, fried **quinoa**, horseradish,

blood orange yogurt, **manchego** 12

red kuri **pumpkin** soup, buttermilk yogurt,

pepitas, kenny's **cheddar**, ancho chili 10

eggplant caponata, **burrata**, hazelnut,

lovage, country bread 12

MAINS

lamb burger, arugula, sherry mayo, red onion,

comté cheese, sesame seed bun 16

sweet potato **gnocchi**, oyster **mushroom**,

pecorino, sage 16

pan-seared **trout**, brown **almond** butter,

celery root & apple purée, red watercress 20

seared **duck breast**,* endive, roasted **grapes**,

black **lentils**, earl grey tea, **mustard seed** 26

bone-in **ribeye*** to share, **black garlic** hollandaise,

triple cooked **fries**, grilled lemon 2/oz

TO SHARE

triple-cooked **fries** with **sambal** aioli 6

grilled **carrots**, pomegranate, **feta**,

white bean hummus, **chili** oil, mint 8

sautéed **brussels sprouts**, date,

calabrian chile, benton's **bacon** 8

extra sally lunn roll 1

RYE

menu developed on november 22, 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.