

raw **oysters*** 6 for 18
beach plum (buzzard's bay, massachusetts)
french kiss (new brunswick, canada)
kusshi (deep bay, vancouver island, british columbia)

charcuterie board 18
pork terrine, chicken liver mousse, finocchiono
+ accompaniments & bread

cheese board 18
saint-andré triple crème, rumiano monterey jack,
stilton blue + accompaniments & bread

triple-cooked **fries** with chili-lime aioli 6

pink elephant farm **radishes**,
black pepper, whipped **butter** 6

salmon tartare, black pepper chips, **egg yolk**,
capers, shallots, house mustard 14

grilled **garlic scapes**, red wine vinegar,
boquerones, pine nuts, **pecorino** 10

garden kale **caesar**, crispy **chicken skin**,
chicken confit, **parmigiano-reggiano** 12

roasted cauliflower, spiced yogurt, **chermoula**,
pickled golden raisins, hazelnut 12

lamb burger, house sesame seed bun, arugula,
sherry mayo, kenny's **cheddar**, red onion 16

beet **casonsei**, chives, poppy seeds,
shaved **french radish**, beet butter 18

garganelli, pea shoot **pistou**, **english peas**,
grana padano cheese 16

porchetta, fennel **sausage**, vera cruz salsa, mizuna 18

grilled **mahi mahi**, salsa creola,
green curry avocado, cilantro 28

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

extra sally lunn rolls 1

RYE menu developed on may 26, 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.