

raw **oysters***

glidden point (damariscotta river, maine) 3 ea

coromandel (north coast, new zealand) 3.5 ea

thatch island (cape cod, massachusetts) 3 ea

charcuterie board 18

mortadella, pork rilette, lomo

+ accompaniments & bread

cheese board 18

st. andre, idiazable, rogue blue

+ accompaniments & bread

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

grilled **plum** panzanella, spicy greens, **ricotta**,

hazelnut, sherry vinaigrette 12

sautéed **bok choy**, red chili, **hoisin**,

sesame seed, peanut 10

roasted **broccoli** soup, kenny's **cheddar**,

sunflower **za'atar**, lemon yogurt 10

salmon **tartare**,* egg yolk, **capers**,

black pepper chips 12

littleneck clams, grilled campagne,

red radish, **adobo** butter, parsley 14

grilled **jägerwurst**, red cabbage,

plum **mustard**, sherry vinegar 15

lamb burger, arugula, sherry mayo, red onion,

comté cheese, sesame seed bun 16

spaghetti alla chitarra, **chermoula**,

bread crumb, **egg yolk*** 15

house-made **pappardelle**, crispy sage,

rabbit sugo, pecorino 17

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

celery root & apple purée, spicy greens 25

roasted **half chicken**, confit **tomatoes**,

frisée, smoked **guanciale** 24

bone-in **ribeye*** to share, chive **hollandaise**,

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

extra sally lunn rolls 1

RYE

menu developed on september 20, 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.