FRIED OLIVES - 4
& CHICKPEAS

CHICKEN LIVER TOAST - 12
BACON & ARMAGNAC

ALMONDS - 2

SHOESTRING FRIES - 5

PEACHES & PORCINI WITH BURRATA - 14

WATERCRESS SALAD - 11
MARCONA ALMONDS, JAMON & CHERRY VINAIGRETTE

GREEN BEANS - 11
BURATTA, CURED HAM & HAZELNUT AILLADE

MUSHROOMS & SMOKED MOZZORELLA - 10
PARMESAN SAGE BUTTER WITH PICKLED RAMPS

BONE MARROW - 15
CELERY SALAD & TOAST

PORK RILLETTE - 10
FRISEE & SNIPPED HERBS

FRIED OYSTER POUTINE - 12
SPICY GRIBICHE

MUSSELS - 17
SAFFRON CREAM & FENNEL

WINGS - 12
MAPLE-DIJON GLAZE

PORK BELLY - 14
WITH BALSAMIC GLAZED CHERRIES & GRILLED SPRING ONIONS

OCTOPUS - 16
BEETS, CARROTS, YOGURT, FRIED CHICKPEAS & CUMIN VINAIGRETTE

PORK COPPA - 15
SAUTEÉD FARRO, PEACHES & ARBOL CHILI

BRAISED BACON W/UNI - 14
CAPERS & SHERRY

SOFT SHELL CRAB - 15
FINGERLINGS, SHISHITO, WATERCRESS & MARMALADE VINAIGRETTE

SHELLS - 18
CHICKPEAS, SERRANO HAM & BRAISED KALE

BIGOLI - 18
SAUSAGE, MINT, PEAS & RICOTTA

RINI - 18
CRAB, SERRANO CHILI & BLACK PEPPER

BRANZINO - 34
GREEN OLIVE & PRESERVED LEMON RELISH

ROTISSERIE CHICKEN - 24
BREAD SALAD, MUSTARD GREENS & CURRANT VINAIGRETTE

BURGER - 14
CARAMELIZED ONIONS & STICHELTON

HANGER STEAK - 26
CHIMICHURRI & SHISHITO PEPPERS

GRILLED DUCK BREAST - 20
CHICKPEAS, WATERCRESS & PRESERVED LEMON CHARMOULA

PORK RIB CHOP - 28
CIDER-GLAZED, GRILLED ASPARAGUS & RAMPS

GRILLED CORN - 8
HONEYCOMB BUTTER & PIMENT D'ESPELETTE

GRILLED ASPARAGUS - 11
PISTACHIO AILLADE

CARAMELIZED GREEN BEANS - 8
ROMESCO & MARCONA ALMONDS

MARKET PLATE - 20

THE PARISH SUPPER

WHOLE ROTISSERIE CHICKEN, BREAD SALAD & CURRANT VINAIGRETTE
WITH A GROWLER OF NOBLE ALE WORKS THE GOOD SHIP ESB

70 DOLLARS

AVAILABLE FOR PRIVATE EVENTS

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