



TOP OF THE HILL

SALUMI, CHARCUTERIE & CHEESE

SALUMI SMALL 15, LARGE 26
CHEESE SMALL 12, LARGE 22

PÂTÉ & TERRINE SMALL 11, LARGE 26
ANTIPASTI SMALL 10, LARGE 18

FIRST COURSES

CUCUMBER SALAD 15

yogurt, melon, radish, dill

MAPLEBROOK FARMS BURRATA 17

cilantro, lemon, pine nuts

ROASTED BONE MARROW 16

horseradish, parsley, rye bread

SPICY TOMATO SOUP 14

ricotta, olive oil

GARGANELLI 24

duck polpette, swiss chard,
parmigiano

BRASSICA SALAD 14

romanesco, brussels sprouts, bok
choy, ham

STEAK TARTARE 18

brioche, pickled shallots

SEARED FOIE GRAS 22

quince, passionfruit, pain perdu

SAUSAGE BOARD 21

house-made sausages, seasonal
accompaniments

TAGLIATELLE BOLOGNESE 24

duck polpette, swiss chard,
parmigiano

BUTCHER CUTS

BERKSHIRE PORK CHOP 28

apple, polenta bread, rosemary

ROASTED DUCK BREAST 31

coffee roasted beets, parsnip, black
garlic

BEEF

served with braised kale, roasted
potatoes, and aioli

8 OZ PRIME SIRLOIN 35

8 OZ BEEF TENDERLOIN 52

16 OZ PRIME RIBEYE 60

16 OZ PRIME DRY AGED
NY STRIP (MKT)

32/48 OZ PRIME DRY AGED
RIB EYE (MKT)

GREEN CIRCLE CHICKEN BREAST 29

cauliflower, chorizo, romanesco

VENISON LOIN 44

brussel sprouts, sweet potato,
cranberry

SIDES

MUSHROOM 18

hen of the woods, shiitake, oyster

BROCCOLINI 15

ilha graciosa, garlic, parsley gratin

DESSERTS

COCONUT CAKE 12

cream cheese

CHOCOLATE MOUSSE 12

espresso ice cream, salted caramel, cashew

SORBET TRIO 10

raspberry, peach, pomegranate