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