



THE MOSS ROOM

STARTS

- Oysters on the Half Shell pink peppercorn mignonette \$3 each
- Beer Battered Squash Blossoms salt cod, piquillo peppers, frisée \$9
- House Made Pita Bread hummus, roasted peppers, manouri cheese \$10
- Country Style Pork Terrine house made pickles, fruit mostarda, frisée \$11

APPETIZERS

- Grilled Monterey Squid saffron rice, lemon, squid ink \$11
- Slow Roasted Pork Belly fresh garbanzo bean purée, ramps, piment d'espelette \$12
- Soup \$8
- Star Route Farms Baby Beet Salad caramelized goat cheese, heirloom chicories, hazelnuts \$12
- Smoked Trout Salad asparagus, heirloom carrots, crème fraîche \$14
- Scallop Crudo seabears, watermelon radish, d'aveiro extra virgin olive oil \$13

ENTRÉES

- Devil's Gulch Rabbit Ravioli english peas, morel mushrooms, spring onions, serena \$22
- Bellwether Farms Ricotta Cavatelli poached farm egg, local asparagus, wild mushrooms, pecorino pepato \$20
- Sustainable Catch of the Day A.Q.
- Baked Spanish Mackerel beluga lentils, bacon, piquillo peppers, arugula \$23
- Oven Roasted Whole Fish moroccan black olives, citrus, herbs A.Q.
- Pozzi Farms Lamb Loin Chop smashed fava beans, almonds, mint \$27
- Liberty Farms Duck Breast green garlic risotto, crispy artichokes, ver jus \$25
- Grilled American "Kobe" Bavette Steak watercress, charmoula vinaigrette \$28

SIDES

- baby spinach, harissa, golden raisins, pine nuts \$6
- baked beans, hobb's bacon, oven dried tomatoes \$6
- beet greens, preserved lemons, d'aveiro extra virgin olive oil \$6
- roasted young kohlrabi, garlic vinaigrette, parsley \$6
- 18% gratuity added to parties of 6 or more

D I N N E R