

# C A K E S & A L E

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AS OFTEN AS POSSIBLE, OUR PRODUCE, MEAT, POULTRY, AND FISH COME FROM FARMS, RANCHES, AND FISHERIES GUIDED BY PRINCIPLES OF SUSTAINABILITY

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## Dinner

*28 January 2012*

### **cold water oyster:**

Malpecque (PEI)...2.50ea  
Shigoku (WA)...3 ea

bowl of citrus marinated olives...5  
La Quercia prosciutto, marinated kale...8  
arancini with citrus & fennel pollen...6  
fried oysters, spicy remoulade...9  
ham brodo, beet greens & cranberry beans...6  
radicchio & arugula, Dunbarton Blue, apple, boiled dressing...10  
cabbage, potato confit, rye croutons, bacon & green onion, mustardy vinaigrette...9  
Vermont burrata, beets, cauliflower, radish, celery & fennel, bagna caoda...12

quail, barley & winter squash risotto, radicchio, aged balsamic vinegar...16  
shrimp & octopus, crispy potatoes, allioli & chili sauce...14.5  
gnocchi, lamb ragu, parmesan...16  
pork cheeks, turnips, polenta, arugula...14  
farro, oyster mushrooms & winter vegetables,  
olives, baked egg, arugula...14.5

tile fish, sunchoke-apple purée, cauliflower & romanesco, boiled cider...24  
whole roasted NC trout...31  
duck breast, spätzle, red kraut, roasted carrot...25

### sides:

collard greens agro-dolce...5  
cardamom whipped sweet potatoes...5

We offer house purified still & sparkling water for \$1.00/person w/unlimited refills

*18% gratuity will be added to parties of six or more · no split checks for parties of six or more*

Consuming raw or undercooked fish, shellfish, poultry or eggs may raise your risk of food borne illness.