

THE OSPREY

SUMMER 2018

- For the Table** **WARM OLIVES** *Orange, Za'atar* 11
FARMSTEAD CHEESE BOARD *Seasonal Jam, Chestnut Honey, Crackers* 21
CHARCUTERIE *Pickled Vegetables, Mustard* 24
RICOTTA *Calabrian Chili Honey, Toast* 15
DUCK CROQUETTES *Cilantro, Piquillo Pepper Aioli* 14
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- Salads** **LITTLE GEM LETTUCE** *Green Garbanzos, Marjoram, Tahini Vinaigrette* 15
BABY BEETS *Whipped Feta, Candied Hazelnuts, Citrus* 16
BITTER GREEN SALAD *Crumbled Egg, Lemon Crumbs, Ramp Vinaigrette* 16
ASPARAGUS *Soft Herb Chèvre, Crispy Shallots, Dill* 17
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- Small** **WHITEFISH PÂTÉ** *Pickled Mustard Seeds, Poppy Seed Toast* 13
***STEAK TARTARE** *Quail Egg, Parmesan, Beef Fat Crouton* 19
PEI MUSSELS *Gumbo Broth, Lump Crab, Andouille Sausage* 17
CAULIFLOWER *Grapes, Mint, Turmeric* 17
SPRING PEAS *Radish, Lemon Yogurt, Warm Bacon Vinaigrette* 17
ROASTED BROCCOLINI *Crispy Speck, Apricot Moustarda* 11
FRENCH FRIES *Tarragon Mayonnaise* 9
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- Large** **RISOTTO** *Fennel, Lemon, Spring Onion, Parmesan* 27
BRANZINO *De Puy Lentils, Watercress, Crispy Artichokes* 29
ATLANTIC COD *Wild Mushrooms, Herb Roasted Potatoes, Frisee* 36
SEARED SCALLOPS *Heirloom Grits, Bacon Fennel Marmalade, Pearl Onion* 32
ROTISSERIE CHICKEN *Roasted Vegetables, Sherry Jus* 28
BERKSHIRE PORK CHOP *Basque Pepper Ragout, Spigarello* 31
***NY STRIP STEAK** *Potato Gratin, Caramelized Onions, Green Garlic Butter* 39



~ A suggested 20% gratuity will be added to all parties of six or more ~

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.