



FIRST COURSE

Gulf Shrimp

bay seasoning, shrimp chips, horseradish aioli 24

Tuna Tartare

green papaya, nuoc cham, yuzu aioli, lotus root 21

Burrata

twin bear's bakery focaccia, pepperoni, olio verde, crispy garlic, pickled ramps 14

Caesar Salad

little gem lettuce, parmesan churro, ricotta salata 17

Frisee Salad

red oak lettuce, frisee, smashed cucumber, pickled red onion, point Reyes blue cheese, buttermilk dressing 17

MAIN COURSE

Striped Bass

asparagus, surryano ham, beurre blanc 32

Orecchiette

mushroom bolognese, braised maitake mushrooms 17

Burger

creekstone farms black angus beef, cabot sharp cheddar cheese, burger sauce, bacon, fries 23

Chicken

chicken jus, nantes carrots, green beans, gnudi, bok choy 30

Pork Loin

gochujang bbq, smoked sweet potato, cabbage, pickled apples 34

Short Rib

sauce diane, buttery potatoes, portobello mushrooms 60

Hanger Steak

10 oz prime black angus, sauce diane, buttery potatoes, portobello mushrooms 54

FOR THE TABLE

Parker House Rolls

smoked trout, whipped cultured butter 14

Fries

dipping sauces, old bay 8

Purple Broccoli

labne, broccoli salsa verde, crispy garlic 12

Buttery Potatoes

german butterball potatoes 9

Shells & Cheese

house made shells, aged cheddar, creme fraiche, chives 10

DESSERT

Sticky Toffee Cake

pecans, compressed apples, green apple sorbet 12

Chocolate Egg

salted caramel, cardamom sponge 12

Cheesecake Brulee

cherry glen farm goat cheese, blueberry compote, lemon sorbet, curried almonds 12

Strawberry Rhubarb Pie

buttermilk ice cream 12

*Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, and shellfish products.

THACHER & RYE

BY BRYAN VOLTAGGIO

