

**THE
BAR
AFTERNOON**

RAW

BARNEGAT TUNA TARTARE* 16
radish, spicy buttermilk, watercress

COLD WATER SHRIMP* 12
bell pepper, rose grape

MACKEREL* 14
apple, kohlrabi, ocean broth

SMALL

RED CABBAGE SALAD 15
hazelnuts, apples, cherry vinegar

SMOKED SALMON 18
beetroot, pickled huckleberries, sour cream, rye

ROASTED SUNCHOKES 16
celery, apple, caramelized whey

CARROT SOUP 16
mussel broth, sea buckthorn, orange

GRILLED EAST COAST SQUID 20
fingerling potatoes, powdered peppers

GRASS-FED BEEF TARTARE* 22
pickled elderberry, salsify chips, spicebush foam

LARGE

LOBSTER & BARLEY PORRIDGE 28
carrots, sea buckthorn, tarragon

BUTTER ROASTED CAULIFLOWER 24
almonds, crispy sourdough, sea-aged gouda

SKATE WING 26
celeriac, sea urchin, brown butter, fermented rye

NORDIC LAMB SAUSAGE 22
grainy mustard, sage ketchup, potato puree, sauerkraut

ROASTED UPSTATE CHICKEN 30
caramelized whey, winter cabbage, coriander, pear

GRAND BURGER 26
aged cheddar, roasted onion mayonnaise, crispy potatoes

SLOW-COOKED PORK CHEEKS 34
husk cherries, mashed potatoes, crispy pork skin, celeriac

RIBEYE FOR TWO 90
onions, herb butter, fried potatoes
please allow additional time