

DINNER



Small

Cumin Roasted Heirloom Carrots 9

with spiced greek yogurt, and hazelnuts

Oysters- Wellfleet, MA 12

six oysters with pickled pine

Crispy Duck Fat Potatoes 8

with crème fraiche, aleppo pepper, and lemon

Selection of Artisanal American Salami 16

with mustard, pickles, and toasted bread

Selection of Artisanal Cheese 16

with candied pecans, olives, honey, and grilled bread

Salads, Pastas, and Appetizers

Little Gem and Burrata Salad 17

with caesar, piquillo pepper, and croutons

Pitcher Inn Green Salad 12

with arugula, mizuna, candied pecans, verjus vinaigrette, and parmesan

Ricotta Gnocchi 14

with tomato fondue and basil

Handmade Cavatelli Pasta 14

with swiss chard and parmesan

Mains, Meats, and Burger

Lamb Saddle 42

with loveage, carrot, and olive

Duck Breast 32

with sweet potato, port, and chervil

Pan Seared Chicken Breast 25

with potato, soubise, and turnips

Norwegian Salmon 28

with zucchini, charred onion, and a basil oil

Brisket Burger 20

with lettuce, red onion, pickle, and french fries

Add One-Year Aged Shelburne Farms Cheddar **1** Add Bacon **3**