

FIRST COURSES

SWEET NECK FARM OYSTERS ON THE HALF SHELL 19
PICKLED CUCUMBER, RADISH, AND WATERCRESS SALAD

HOUSE CURED ATLANTIC SALMON 14
FRESH HERBS, SPRING VEGETABLES, LENTILS, SODA BREAD CROSTINI

GRILLED MARINATED CALAMARI 12
CRANBERRY BEANS, SMOKED FENNEL, CHORIZO, OLIVES, ROSEMARY

HUDSON VALLEY FOIE GRAS TORCHON AND DUCK SAUSAGE 21
RHUBARB-CITRUS MOSTARDA, TOASTED PORTUGUESE BREAD

BRAISED BEEF SHORT RIB AND RICOTTA RAVIOLI 15
VIDALIA ONION PUREE, HORSERADISH CRÈME FRAÎCHE, MINER LETTUCE

ROASTED BERKSHIRE PORK BELLY 14
BOURBON CARAMEL GLAZE, MUSTARD FRILLS, PICKLED RAMP GRIBICHE

NANTUCKET MUSHROOM AND ASPARAGUS TART 15
ASPARAGUS, MICRO GREENS, AGED GOAT CHEESE, HAZELNUT VINAIGRETTE

BARTLETT'S FARM ARUGULA AND SHAVED FENNEL SALAD 12
AGED COACH FARM CHEVRE, SHERRY-PINK PEPPERCORN VINAIGRETTE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEATS OR EGGS
CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS

MAIN COURSES

CORIANDER CRUSTED SOFT SHELL CRAB 31

JONAH CRAB BROTH, SPINACH, FENNEL, CUCUMBER, GINGER VINAIGRETTE

SAUTÉED NANTUCKET FLUKE 32

OLIVE OIL- POTATO PUREE, CIPOLLINI, FAVA BEANS, PANCETTA, SALSA VERDE

SAUTÉED DAY BOAT SEA SCALLOPS 33

HERBED SPAETZLE, CHANTERELLES, MUSTARD GREENS, PICKLED GOLDEN BEETS

ROASTED CAVENDISH QUAIL BALLOTINE 26

WILD LEEK AND PORCINI MUSHROOM RISOTTO, RED ONION MARMALADE

ROASTED SPICED PEKIN DUCK BREAST AND LEG CONFIT 31

ORGANIC EMMER, QUINOA, BABY BOK CHOY, FIG CHUTNEY, PORT WINE SAUCE

GRILLED LAMB TENDERLOIN AND SAUSAGE PIPÉRADE 32

POTATO-ROSEMARY GNOCCHI, SWEET PEPPER STEW, ARUGULA, OLIVE TAPENADE

CRISPY BERKSHIRE PORK OSSO BUCCO 27

KENYON'S POLENTA, LITTLENECK CLAMS, BACON, SWISS CHARD, SOFFRITTO

GRILLED PINELAND FARMS BEEF PETITE TENDER 28

DUCK FAT POTATOES, ASPARAGUS, GARLIC CONFIT, TRUFFLE VINAIGRETTE

TASTING MENU AVAILABLE FOR ENTIRE TABLE UPON REQUEST-\$85.00

FOR PARTIES OF 6 OR MORE A 20% GRATUITY WILL BE ADDED

ÓRAN MÓR ACCEPTS MASTERCARD AND VISA

CHRISTOPHER FREEMAN – CHEF OWNER