

Sunday September 1st, 2019

Three Course Prix Fixe \$50 - Four Course Prix Fixe \$60

Starters

Heirloom Cucumbers - yogurt - chasseur grapes - pretzels - borage
Roast Eggplant - preserved chili & garlic - parmigiano reggiano - capers - parsley
Deviled Ham Salad & Pimento Cheese - pickles - pretzel biscuit cracker
Roasted Shishito Peppers - shallots - nasturtium - vadouvan butter - benne
Fried Whole Sea Robin - watermelon kimchi - fish sauce - peanuts - cilantro - spicy maple
Heirloom Tomato & Green Beans - sweet onions - goat's milk feta - dill

Pasta starter or main

Squid Ink Rigatoni - jalapeño pesto - garlic chips - papalo - scallop botarga
Emmer Semolina Spaghetti - cherry tomatoes - basil - parmigiana reggiano
Pappardelle - pork & hen sugu - bronze fennel

Mains

Shack Burger - grilled onions - cheddar - black garlic mayo - tomato - french fries - add bacon or egg
Beyond Burger
Rohan Duck Breast - chanterelle purée - chanterelles - celtuce - ground cherries
Virginia Flounder - smoked cippolini onions - lobster mushroom - shishito purée - nasturtium
Pork Fennel Sausage & Clam Stew - okra - tomato - basil - okra seed oil

Desserts

Watermelon & Chasseur Grapes - coconut caramel pudding - cantaloupe granita - lemon balm syrup
Summer Fruit Crumble - cardamom - sweet cream ice cream
Chocolate Fudge Popsicle - chicory crumble
Ice Creams - Berry Sorbet - Milk Chocolate - Concord Grape Buttermilk Sherbet

