

EATS

Bread & Butter Pickles [4]
Fennel & Lemon Marinated Olives [4]
Beef Chili & Chips [10]
Popover with Jalapeño Seaweed Butter [4]
Charred Shishito Peppers with Mussel Aioli [7]

Chicken Liver Mousse with Pickled Vegetables [11]
White Bean & Chickpea Soup [7]
Farro Salad with Green Olives & Dried Tomatoes [10]
Braised Red Beet & Goat Cheese [9]
Chopped Salad [9]
Avocado Cobb Salad [9]

Lobster Fritters [13]
3 Cheese Grilled Cheese [15]
Cherrywood Smoked Wings [10]
Oyster Rockefeller Po' Boy [15]
Ricotta & Avocado Toast [9]

Pig & Waffle - pork loin, sweet potato waffle,
maple reduction [25]

Hamburger with Aged Cheddar Cheese and Garlic Chili Sauce & Fries [15]
Crab Roll with Cocktail Dressing & Fries [18]
Seared Sea Scallop with Confit Veggies [28]
Braised & Fried Chicken with Turmeric Saffron & Andouille Sausage Rice [22]

CHARCUTERIE & CHEESE BOARDS

Chef's Selection: 3 meats, 3 cheeses [28]

Butcher's Board: 3 cured meats | tasso ham, duck salami, bresaola beef [23]

Taste of 3: 3 mild cheeses | kunik goat/cow, middleburry cow, red rock cow [21]

SIDES: sourdough [2], chips [4], fries [4]

 @20BYNINE

Executive Chef Gustavo DeAguiar
Celestial Restaurant Group

Please let us know about any allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.