

Seasonal Tasting

4 Courses \$52 pp

TOASTS

3 ea.

duck liver + saba

beets + salmon roe

SMALLS

PORK SHANK 15
black-eyed peas, cabbage, clams

EGG IN A JAR 12
duck egg, hen of the woods,
pomme puree, crispy skin

SALMON 14
beet, lime, mustard greens, hay

RIBS 17
whiskey, shrimp, sake, garbanzo

LAMB BELLY 13
spaetzle, quince, swiss chard

“HAND TORN” PASTA 14
miso, broccolini, seaweed, garlic

SIDES

CARROTS 11
sourdough, pesto, beef

KALE 14
gooseberry, duck confit,
watercress

CAULIFLOWER 11
apricot, sambal, verjus

PICKLES 4
mixed seasonal vegetables

BRUSSELS 13
uni, squash, macadamia

SUNCHOKE 12
parsnip, ginger, walnut, black-
trumpets

SHARE

DUCK black radish, sorghum, hedgehog, pear 19

CALAMARI + PORK oyster, pig head, rosemary 15

TROUT blood orange, red peas, celery 16

SHORT RIBS spaghetti squash, ricotta, hibiscus 18

SKATE + SHRIMP, grits, collards 19

TABLE

LAMB NECK with RELISH 45
fregola sarda, cherry, merguez

CHICKEN & JUS 45
rutabaga, cabbage, lentils, guanciale

FOR THE FAMILY

choice of 2 sides + 1 share + 1 table

for parties of 3+, \$45 pp

Bread available upon request

 @westbridge02139

WINE BY THE GLASS

SPARKLING

NV	Cava, Pinot Noir , Brut Rosé, Juvé y Camps, Catalonia, ES	10
NV	Crémant de Bourgogne, Pinot Noir , Bailly Lapierre, FR	11

WHITE

'13	Folle Blanche , Domaine de la Bregeonnette, Loire, FR	11
'13	Muscadet, Melon de Bourgogne , Château l'Oiselinière, FR	10
'12	Terra Alta, Garnacha Blanca , Celler Piñol, ES	8
'13	Valdeorras, Godello , Rogo, Galicia, ES	10
'11	Faedo, Müller Thurgau , Pojer e Sandri, IT	12

DRAFT WINE

'13	Grenache/Syrah , Gotham Project, Coteaux d' Aix-en-Provence, FR	9 / 25
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ROSÉ

'13	Cinsault/Syrah/Cabernet Sauvignon , Massaya, Beqaa, LB	10
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RED

'12	Xinomavro , Thymiopoulos, 'Young Vines', Naoussa, GR	12
'09	Cirò, Gaglioppo , Librandi, Calabria, IT	11
'13	Rhône Valley, Syrah , Yves Cuilleron, 'Les Vignes d'à Côté', FR	13
'12	Minervois, Grenache/Syrah/Carignan , Le Clos des Jarres, FR	12
'13	Dolcetto d'Alba, De Forville, Piedmont, IT	11

BEER BOTTLES & CANS

	Wunderkind Cider, Bantam, Cambridge, MA	9
	Shiner Bock, Spoetzl, Shiner, TX	5
	The Crisp, Sixpoint, Brooklyn, NY	6
	Pivo Pils, Firestone Walker, Paso Robles, CA	6
	Ellie's Brown Ale, Avery, Boulder, CO	8
	Dale's Pale Ale, Oskar Blues, Lyons, CO	6
	Zoe (500ml), Maine Beer Co., Freeport, ME	12
	Double Jack, Firestone Walker, Paso Robles, CA	10
	Back in Black, 21st Amendment, San Francisco, CA	7
	Smoke and Dagger, Jack's Abby, Framingham, MA	7
	Old Rasputin, North Coast, Fort Bragg, CA	9
	Founders Porter, Founders, Grand Rapids, MI	7
	Julius Echter Hefe-Weissbier, Wurzburg, DE	8
	Aventinus, Schneider, Kelheim, DE	14
	Celia Saison, Ipswich Brewery, Ipswich, MA *	9
	Stateside Saison, Stillwater, Baltimore, MD	10
	Saison Dupont, Dupont, Tourpes, BE	14
	Guldenberg, De Ranke, Wevelgem, BE	11
	Orval Trappist Ale, Orval, Villers-devant-Orval, BE	12
	Trappistes Rochefort 8, Rochefort, BE	13
	Oud Beersel Kriek, Boon, Lembeek, BE	12
	Duchesse de Bourgogne (750ml), Vichte, BE	24
	Maracaibo Especial (750ml), Jolly Pumpkin Artisan Ales, Dexter, MI	30

* gluten free

DRAFT

	Allagash Dubbel, Portland, ME	8
	Rotating Draft Selection	MKT
	Wipeout IPA, Port Brewing, San Marcos, CA	7
	Oak Aged Mocha Stout, Peak Organic, Portland, ME	8
	Original Lager, Weihenstephaner, Freising, GER	6