

# First

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**FINGERLING + FRISÉE SALAD** 10 gf + vg

Haricots Verts | Confit Garlic | Niçoise Olives | Parisian Vinaigrette

**SHAVED VEGETABLE SALAD** 10 gf + vg

Chilled Quinoa | Dandelion Greens | Citrus | Miso-Ginger Vinaigrette

**BLISTERED SHISHITOS** 13 gf + v

Togarashi | Spicy Mayonnaise | Cilantro | Black Garlic Tempura

**CRISPY BRUSSELS SPROUTS** 12 gf

Maple-Bacon Gastrique | Pickled Onions

**CURED SALMON** 15 gf

Cucumber | Jalapeño | Dill | Native Beet

**PORK JOWL TORCHON** 15

Mustard | Aioli | Pickles | Frisée

**POTATO LEEK BISQUE** 11 gf + v

Fines Herbes | Crispy Leeks

**ROAST DUCK SOUP** 14 gf

Rice Noodles | Kimchi | Jalapeño | Scallion | Cilantro

vg - vegan | v - vegetarian | gf - gluten free

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

# Second

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## **BRAISED LAMB SHOULDER 32 gf**

Jacob's Cattle Bean Cassoulet | Baby Cauliflower | Pickled Mustard Seed

## **MARINATED FLANK STEAK 35 gf**

Crispy Fingerlings | Fresno Chimichurri | Asparagus | Cippolini

## **MUSHROOM GALETTE 26 v**

Roasted Potatoes | French Mustard Vinaigrette | House Ricotta | Micro Salad

## **SEARED DIVER SCALLOPS 42 gf**

Sweet Potato | Baby Bok Choy | Scallion | Lotus Root

## **SESAME GLAZED TRUE NORTH SALMON 33 gf**

Red Quinoa | Root Vegetables | Ginger | Scallion | Orange

## **AGED DUCK BREAST 38 gf**

Beet | Tart Cherry | Sunchoke | Apricot

## **- KIT NOBLE BURGER 18 -**

Pioneer Valley Bacon | Aged Cheddar | House Pickles | Lettuce | Tomato  
Brioche | Hand-cut Fries | Confit Garlic Aioli

## **VIETNAMESE SAUSAGE SANDWICH 17**

Banh Mi Slaw | Cilantro | Jalapeño | Spicy Mayonnaise | Brioche | Hand-cut Fries

**EXECUTIVE CHEF JEREMY LAMOUREUX**

**SOUS CHEF MEGHAN FAIRMAN**

Bread Service with Second

3.00 Split Plate Fee