The Noortwyck

Seeded Parker House cultured butter	12
Oysters pickled ramps and chive oil	26
Fluke Crudo fennel and pear	22
22-Month Comté Serrano ham and preserved tomato	18
Burrata peach and jimmy nardello	20
Kale Salad toasted pine nut and 7 year gouda	21
Heirloom Tomatoes stracciatella and black olive	23
Agnolotti corn and summer truffle	32
Linguine clams and Calabrian chili	28
BBQ Duck Breast collard greens and blood orange	50
Branzino grilled lettuce and ginger	39
Eggplant Parm sungolds and basil	26
Duroc Pork Chop 'nduja XO and broccoli rabe	4]
Roasted Chicken Breast summer beans and minestrone broth	38
/ for two /	
Dry-aged Ribeye triple cooked chips	14

