

The Noortwyck

Seeded Parker House cultured butter	12
Caviar hash brown and crème fraîche	22 <i>ca</i>
Oysters pickled ramps and chive oil	26
Fluke Crudo fennel and pear	22
22-Month Comté jambon blanc and preserved tomato	18
Chicken Liver Parfait pickled cherries and honey cardamom toast	18
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
Wagyu Bavette café de Paris and crispy potato cake	46
Branzino grilled lettuce and ginger	39
Eggplant Parm sungolds and basil	26
Duroc Pork Chop ‘nduja XO and broccoli rabe	41
Roasted Chicken Breast summer beans and minestrone broth	38
<i>/ for two /</i>	
BBQ Duck Crown apricot and collard greens	140

