

the elm

Starters

Caviar

Golden Kaluga caviar, chive and crème fraiche panna cotta, quail yolk, brioche knot
\$35

Oysters

elderflower and meyer lemon mignonette
\$3.50 each

Celery Root Soup

celery curl, celery seed
\$13

Bread Service

choice of: house made focaccia or corn bread
\$10

Little Gem Salad

buttermilk dill dressing, crispy shallots, dill
\$12

Roasted Heirloom Beets

Kunik, hibiscus, parsley
\$14

Massachusetts Bay Scallop Crudo

blood orange, cucumber, hijiki seaweed
\$24

Foie Gras

cornbread, blueberry, chocolate
\$25

Fresh Jonah Crab

stuffed Jonah crab, radish, lemon
\$30

Octopus

quince, cranberry, parsnip
\$21



*Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Entrees

Long Island Duck Breast
cherry, sunchoke, hon-shimeji
\$34

Pork Duo
pork chop, pork belly, red cabbage, apple cider
\$30

Red Snapper
yuzu, espelette beurre blanc, snow peas
\$34

Sea Scallops
Braised greens, panchetta, pickled cherry peppers
\$35

Butter Poached Lobster
kohlrabi, black garlic, squid ink pasta
\$38

Prime NY Strip
fingerling potato, market vegetable, brown butter béarnaise
\$40

Butternut Squash Agnolotti
pistachio, sweet potato, brown butter
\$25

Chef's Vegetarian Special
seasonal selection of vegetables
\$24

Executive Chef
Brendan Smith



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