
SOMETHING TO START

CHEF'S LOVELY SOUP 8

beets . pickle



SIX.ONE.SIX CHOWDER 8

ARTISAN GREENS SALAD 8

heirloom carrot . radish . cucumber apple cider
vinaigrette

arugula
ma



KALE SALAD 11

toasted pumpkin seeds . dried cranberries lemon
vinaigrette . grana padano

SHARED PLATES

ROASTED MARROW BONES 12

roasted bones . parsley and shallot salad grilled garlic-
chive bread . maldon sea salt

ahi tuna

CALIFORNIA ROLL 13

dungeness crab . cucumber . avocado wasabi
mayonnaise . sesame



white

SHORT RIB 13

marinated cherry tomatoes celeriac-caper
slaw . pickled mustard seed merlot reduction

ART
coppa
sausage . ma
. da

FLATBREADS

PROSCIUTTO AND FIG 13

jalapeno mustard . figs . dancing goat chevre saba .
prosciutto . crispy kale chips

slow cooke

CHEESY PESTO 10

basil pesto . triple cheese . grana padano sun-



✓

dried tomatoes

ENTRÉE

TAGLIOLINI AND LEEKS 29

tagliolini pasta . pancetta . Leeks . crispy prosciutto . sauteec
duck egg yolk . grana padano tom

NORWEGIAN FJORD TROUT* 32

norwegian fjord trout . soba noodles . pork belly local ramp pe
mushrooms . scallions . ramen broth



SEARED DUCK BREAST* 34

maple leaf farms duck . thai red curry . bok choy roser
kohlrabi . chili . jasmine rice



FILET MIGNON* 39

rutabaga-potato puree . romanesco cauliflower preserve
hunter's sauce

CHARRED PRIME NEW YORK STRIP* 45

house made fries . asparagus . bone marrow sauce freekeh . ga



Denotes gluten free item

If you have concerns regarding food allergies, please alert your serv

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may in



BEET SALAD ¹²

d farm egg . frisee sherry-
black pepper vinaigrette

ARUGULA AND TOMATO SALAD ¹¹

a . heirloom tomatoes . asiago . romanesco
rona almonds . white balsamic vinaigrette



SEARED SEA SCALLOPS ¹⁴

sweet corn cream . pepper relish . chive oil

TEMPURA TUNA ROLL ¹²

. cucumber . avocado . chive . fireball sauce

SIX.ONE.SIX TRUFFLE FRIES ¹²

truffle oil. parmesan cheese . black truffle
mayonnaise

CLASSICAL CHEESE & CHARCUTERIE ²⁵

i . duck prosciutto . s&s farms smoked lamb
pytag blue . quince paste. grassfield's gouda
ancing goat merze tate . marcona almonds .
nantucket bakery cranberry bread

BRAISED PORK FLATBREAD ¹²

ed shoulder . pickled onions . cilantro queso
fresco . creamy garlic sauce

* add gluten free crust to any flatbread ³



ALASKAN HALIBUT* 34

Alaskan halibut . fingerling potatoes . fresh thyme
potatoes confit . black garlic . warm champagne
vinaigrette

ROASTED PORK TENDERLOIN 31

Roasted pork tenderloin . creamy polenta . pickled ramps . local
wild mushrooms . pork jus



S&S LAMB CHOPS* 37

S&S lamb chops . marble potatoes . radicchio . golden
chanterelles . broccoli puree

OTTO'S CHICKEN BREAST 29

Otto's chicken breast . lemon . olives . israeli couscous . saffron
sauce

FREEKEH AND CARROTS 25

Garlic roasted heirloom carrots . apple-carrot
puree . brussels sprout leaves

Order prior to ordering

to decrease your risk of foodborne illness

S I X
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eat local. feel global.

SOMETHING TO START

	CHEF'S LOVELY SOUP	8		TRADITIONAL
				large helix sn
GF	SIX.ONE.SIX CHOWDER	8		arugula and h
GF	ARTISAN GREENS SALAD	8		WATERCR
	heirloom carrot . radish . cucumber		apple	shaved aspar
	cider vinaigrette			soft poached
GF	KALE SALAD	11		SHRIMP CI
	toasted spiced almonds . dried cherries		lemon	avocado . lim
	vinaigrette . grana padano			

SHARED PLATES

	BEEF TARTARE*	12		TEMPURA
	chopped tenderloin . shallot . parsley . dijon sunnyside			ahi tuna . cuc
	up quail egg . fried potato chips			sauce
	CALIFORNIA ROLL	13		SIX.ONE.S
	dungeness crab . cucumber . avocado		wasabi	white truffle c
	mayonnaise . sesame			black truffle r
	GRILLED OCTOPUS	13		ARTISANA
	preserved lemon . arugula . little potatoes smoked			speck . serrar
	paprika			dancing goat
				danish blue .
				michigan mu

FLATBREADS

	FENNEL SAUSAGE & ONION	13		MUSHROCK
	fennel sausage . caramelized onion			slow cooked c
	roasted eggplant . basil . mantoro cheese			saba . parmes
				lemon vinaigi
	CHEESY PESTO	10		GF * add gluter
	basil pesto . triple cheese . grana padano		sun-	

dried tomatoes

ENTRÉE

SPAGHETTI ALLA CHITARRA	24	GF	DOUBLE B
house-made pasta . wild mushrooms . scallions miso butter			polenta . brus salad
SCOTTISH SALMON*	32	GF	PAN ROAS
scottish salmon . escarole . myacoba bean & pork belly ragout . celery heart salad			marble potat cress
SEARED ALASKAN HALIBUT	39		OTTO'S CH
wild caught alaskan halibut . edamame. chanterelle . heirloom tomatoes . soubise			warm asparag . pine nuts . re
GF FILET MIGNON*	39	GF	NOODLES
horseradish potato puree . grilled asparagus confit shallots . balsamic & blackberry demi glace			zucchini . yell shitake . gard
GF CHARRED NEW YORK STRIP*	45		
fourteen ounce strip . broccolini truffle fries . merlot sauce			

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OPTIONAL ESCARGOT 12

ails . grilled baguette
herb salad . garlic butter

WATERCRESS SALAD 12

agus . watercress . crispy shallot
egg . tarragon vinaigrette

CHIP CEVICHE 15

ie . chili . cilantro . leche de tigre

SMOKED TUNA ROLL* 12

umber . avocado . chive fireball

TRUFFLE FRIES 14

oil . parmesan cheese
mayonnaise

WHEEL OF CHEESE & CHARCUTERIE 25

prosciutto ham . bresaola . mantoro
chevre . natural honeycomb
marcona almonds . crostinis
stard . nantucket bakery cranberry bread

GRILLED CHICKEN & CHICKEN CONFIT 12

chicken thigh . mushroom . asparagus
sauce . pine nuts
sauce

gluten free crust to any flatbread 3

FILET MIGNON 29
roasted sprouts . paprika jus . radish

ROASTED LAKE TROUT 31
potatoes . bacon . thyme . brown butter upland

GRILLED CHICKEN BREAST 29
couscous & french bread salad . arugula . currants
lemon wine vinaigrette

GRILLED FILET OF SUMMER SQUASH 25
roasted summer squash . maitake . chanterelle .
lemon pesto.



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to ordering

to avoid foodborne illness