



eat local. feel global.

## SOMETHING TO START

<b>CHEF'S LOVELY SOUP</b>	8	<b>GF</b> <b>HEIRLOOM TOMATO SALAD</b>	11
<b>GF</b> <b>SIX.ONE.SIX CHOWDER</b>	8	heirloom tomatoes . burrata . black garlic upland cress . honey-lime vinaigrette	
<b>GF</b> <b>ARTISAN GREENS SALAD</b>	8	<b>GF</b> <b>ROASTED BEET SALAD</b>	11
heirloom carrot . radish . cucumber apple cider vinaigrette		dancing goat chevre . roasted beets . hazelnuts micro herbs . pickled fennel . balsamic vinaigrette	
<b>GF</b> <b>KALE SALAD</b>	11	<b>GF</b> <b>YELLOWFIN TUNA SASHIMI*</b>	13
toasted spiced almonds . dried cherries lemon vinaigrette . grana padano		thinly sliced tuna . local radish . ginger scallion . daikon . black pepper ponzu	

## SHARED PLATES

<b>BEEF TARTARE*</b>	12	<b>TEMPURA TUNA ROLL*</b>	12
chopped tenderloin . parsley and horseradish grilled nantucket bread . capers and mustard		ahi tuna . cucumber . avocado . chive fireball sauce	
<b>CALIFORNIA ROLL</b>	13	<b>SIX.ONE.SIX TRUFFLE FRIES</b>	13
dungeness crab . cucumber . avocado wasabi mayonnaise . sesame		white truffle oil . parmesan cheese black truffle mayonnaise	
<b>SEARED FOIE GRAS</b>	16	<b>ARTISANAL CHEESE &amp; CHARCUTERIE</b>	25
foie gras . apple and red onion marmalade hazelnut brittle . pomegranate gastrique toasted brioche		coppa . duck prosciutto . house made lambchetta danish blue . quince paste . mantoro dancing goat merze tate . marcona almonds nantucket bakery cranberry bread	

## FLATBREADS

<b>SPECK AND APPLE</b>	13	<b>BRAISED PORK FLATBREAD</b>	12
speck . roasted gala apple . dancing goat chevre smoked pecans . arugula		slow cooked shoulder . pickled onions . cilantro queso fresco . creamy garlic sauce	
<b>CHEESY PESTO</b>	10	<b>GF</b> * add gluten free crust to any flatbread	3
basil pesto . triple cheese . grana padano sun-dried tomatoes			

## ENTRÉE

<b>SWEET CORN PAPPARDELLE</b>	23	<b>GF</b> <b>ALASKAN HALIBUT</b>	38
house made pasta . sweet corn . cherry tomatoes scallions . roasted corn jus . grated grana padano		seared halibut . butternut squash . parsnip cream king trumpet mushrooms . sage . chive oil	
<b>SCOTTISH SALMON*</b>	32	<b>DOUBLE BONE PORK CHOP*</b>	29
scottish salmon . hon shimeji mushrooms baby bok choy . miso . daikon . spicy hoisin sauce		sous vide pork chop . sweet potato pave chanterelles . rapini . brandy-mustard sauce	
<b>GF</b> <b>SEARED SEA SCALLOPS</b>	38	<b>COLORADO LAMB CHOPS*</b>	37
seared sea scallops . cauliflower puree pickled vegetables . raisin and caper relish		crispy polenta . braised beets . swiss chard foie gras emulsion	
<b>GF</b> <b>FILET MIGNON*</b>	39	<b>OTTO'S CHICKEN BREAST</b>	29
rutabaga-potato puree . romanesco cauliflower . hunter's sauce		preserved lemon . heirloom carrots . swiss chard potato puree . black-pepper vermouth sauce	
<b>CHARRED NEW YORK STRIP*</b>	45	<b>GF</b> <b>TOFU AND EDAMAME</b>	25
fourteen ounce strip . asparagus truffle fries . merlot sauce		firm tofu . edamame . chile-ginger vegetables thai sauce	

**GF** Denotes gluten free item

If you have concerns regarding food allergies, please alert your server prior to ordering

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness