

the grey

O S T E R I A

18 Month Prosciutto, Smoking Goose Salami, Coppa, Pickled Things, Ciabatta Chips,
Mostarda, Violet Mustard | 27

House Made Ciabatta & Goat Butter | 9

Supplements:

Jimmy Nardello Peppers | 5

Caponata | 6

Marinated Goat Cheese | 6

Tuna Conserva, Preserved Lemon, Charred Hot Peppers, Gigante Beans | 19

Local Lamb Sausage Stuffed Banana Peppers, Vodka sauce, Scamorza | 16

"Gabagool" Capicola, Fennel Salami, Prosciutto, Cherry Bomb Peppers, Stracciatella,
Arugula | 16

80 Acres Green Leaf Lettuce, Fennel, Confit Lemon, Grilled Snake Beans, Dukkah, Date
Molasses | 13

Burrata, Heirloom Tomato, Bottarga, Arugula, Ciabatta, Pistachio Vinaigrette | 19

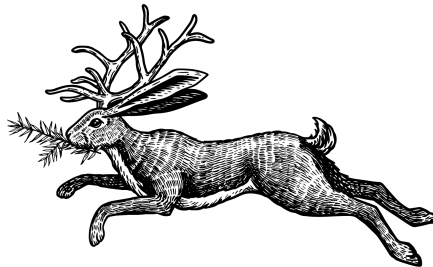
Freedom Farms Lamb Spedini, Salsa Verde, Savory | 2 each

Crudo, Chef's Selection of the Season | 22

Hokkaido Scallop, Grilled Lemon, Pink Peppercorn, Shaved Fennel, Really Good EVOO

Oysters of the Moment | 4 each

With Blood Orange Mignonette, Lemon, Calabrian Chile



Jackson Rouse
Executive Chef

Joe Bedel
Chef de Cuisine

Jesse Bonney
Executive Pastry Chef