

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify a food employee for more information about these ingredients.