

PURITAN & COMPANY

CHEF'S TASTING



5-Course Seasonal 75

Wine Pairing 35

available Monday-Saturday (entire table must participate)

TO START

Parker House Rolls 4

2 per order, served with cultured butter

Smoked Bluefish Pâté 16

pickled vegetables, toasted rye

RAW

East Coast Oysters 3.25ea

cucumber mignonette, green chili & cocktail sauce

Seafood Tower 50

6 oysters, 4 shrimp, ceviche

Tuna Tartare 19

avocado, yuzu, sesame & nori wontons

Wagyu Carpaccio 20

truffle aioli, arugula, croutons, parmesan

STARTERS

Burrata 18

speck, heirloom tomatoes, basil pesto, focaccia

Lyonnais Salad 17

6 minute egg, bacon lardons, chardonnay vinaigrette

Fried Hen of the Woods Mushrooms 18

lemon aioli, pickled mustard seeds, fried rosemary

Fried Point Judith Calamari 19

cherry peppers, lemon aioli

Clam Chowder 17

leeks, white truffle oil, brown butter croutons

Berkshire Pork Belly 19

honey-soy glaze, jicama slaw, aji amarillo

TOASTS

Mushroom Tart 18

buttered leeks, taleggio, marjoram

Crab Salad Toast 18

lemon aioli, asparagus, avocado

Bone Marrow Toast 18

red onion bacon jam, peppadew, gruyère

VEGETABLES

Seared Brussels Sprouts 15

horseradish aioli, piquillo, parmesan

Barbecue Beets 15

mustard glaze, dill ranch, b&b pickles

Sautéed Heirloom Carrots 15

rosemary honey butter, candied nuts

MAINS & PASTAS

Seared Scallops 38

fava purée, pork belly, mandarin jam, pea salad

Seared Halibut 38

spring farro salad, salsa verde

Lemon Pepper Half Chicken 36

duck fat potatoes, roasted beets, cider demi

Berkshire Pork Milanese 36

parmesan polenta, roasted tomatoes, brown butter, crispy capers

Cast Iron Seared Ribeye 42

roasted yukon potatoes, asparagus, garlic butter, red wine demi

Lobster Risotto 42

asparagus, peas, lobster nage, fines herbs

Orecchiette Bolognese 34

pork & beef bolognese, parmesan

Garganelli Primavera 28

seasonal vegetables, lemon ricotta, basil pesto

A 20% gratuity will be added to all parties of 8 or more.

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meat, shellfish, eggs or poultry may result in food-borne illness.

State and Federal regulations prohibit restaurant staff from sharing tips with the hard-working team in the kitchen. In an effort to offer equitable pay to all our dedicated staff, we have placed a 5% fee to your check that will directly benefit our kitchen staff.