


# THE RAYMOND 1886



## Start Here

Artisanal Baguette <i>with our homemade butters</i>	8
Oysters on the Half Shell <i>daily mignonette</i>	5
Hummus <i>kalamata and fermented shiitake tapenade, crispy tortilla chips</i>	12
Tartare <i>please ask the server about our weekly tartare</i>	MP
Pork Belly <i>sweet and spicy chili, scallions, furikake</i>	18
Imported and Domestic Cheese Board <i>assorted season pickles and fruit, house made focaccia</i>	19

## Greens and Vegetables

Baby Gem, <i>cherry tomatoes, pickled watermelon radish, green goddess</i>	12
Sugar Snap and Arugula Salad <i>mizuna, shaved carrots, mint, lemon champagne vinaigrette</i>	14
Roasted Baby Carrots <i>herbed yogurt, spiced pepitas, candied ginger</i>	16
Roasted Cauliflower <i>chimichurri, hazelnuts, grated parmesan</i>	16
Mediterranean Vegetable Polenta <i>spiced polenta with seasonal vegetables</i>	23

## Seafood

Steamed Blue Mussels <i>green curry sauce, sour dough</i>	18
Roasted Cod <i>miso broth, oyster mushrooms, cippolini onion, pea green, ginger scallion relish</i>	33
Seared Sea Trout <i>vadouvan lentil, pickled golden raisins, brown butter, yuzu, hazelnuts</i>	37

## Meat

Strozzapretti <i>rabbit ragu, grated parmesan cheese</i>	25
Pan Roasted Chicken <i>barley, morels, fiddleheads</i>	28
Porchetta <i>vignole, marinated cherry tomatoes</i>	31
Lamb Chops <i>fregola, rhubarb, mint, ricotta</i>	39
Grilled New York Steak <i>crushed peas, pistachio, fingerling potato, mushroom, balsamic jus</i>	

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
20% Service charge will be added to all parties of 8 or more*

*May 2018*