

## Appetizers

- Island Creek Oyster, Duxbury, MA 3.5\*
- Peter Point Oyster, Onset, MA 3.5\*
- Shrimp Cocktail, Ceviche Style 17
- Picnicians, Avocado, Jalapeños
- Ficassée of Escargot 14
- Charentay Carrots, Mushrooms, Salsify, Brioche
- Braised Rabbit with Hedgehog Mushrooms 12
- Fingerling Potato Gnocchi
- Duet of Foie Gras with Poached Sekel Pear 19
- Vanilla/Bourbon Kumquat Marmalade, Pecans, Ginger Tuile
- Crispy Fried Calamari 12
- Shishito Peppers, Yuzu Aioli
- Bone Marrow 13
- Citrus Parsley Salad, Beef Tongue Marmalade
- Kobe Beef Tartare 15\*
- Roasted Jalapeno Aioli, Deep Fried Quail Egg
- Shishito Peppers 8

## Entrees

- Pappardelle alla Bolognese 18
- Homemade Black Pepper Pappardelle
- Brined Berkshire Pork Loin Rossini 28
- Foie Gras, Swiss Chard, Delicata Squash, Pecans, Black Truffle Glace
- Pan Roasted Chicken Ficassée 26
- Country Sausage, Confit Chicken
- KO Foie Burger 18
- Foie Gras, Kobayaki
- King Salmon 30\*
- Miso, Edamame, Spicy Onions
- Dashi Braised Beef Short Rib 31
- Roasted Carrots, Sea Salt
- Seared Scallops with Lobster Risotto 32\*
- Asparagus, Black Trumper Mushrooms
- Cod with Pu-erh Tea and Ginger Broth 27
- Kimchee, Crispy Coconut Rice Cake
- Short Rib Mac & Cheese 18

## Sides

- Creamy Spinach, Mascarpone 8
- Onion Marmalade 6
- Edamame with Thai Basil 7
- Brussels Sprouts, Maple Bacon Butter 7
- Glazed Asparagus with Hollandaise 9
- Mixed Mushrooms 11

## Soup & Salad

- Clam and Sweet Corn Chowder 10
- Homemade Oyster Crackers
- Market Green Salad 11
- Cabernet Vinaigrette, Vermont Feta
- Caesar Salad 9
- Brioche Croutons, Parmesan

## Starches

- Fingerling Potato Purée, Alligote 10
- Falls Mills Grits, Grafton Cheddar, Bacon 8
- Twice-Baked Idaho 7
- Short Rib Mac & Cheese 11
- Potato and Roasted Garlic Gratin 8
- Curried Butternut Squash Risotto 9
- Frites, Ricotta Salata & Rosemary 8
- Spaetzle, Herbs Fines, Parmesan 6

## KO a la Carte Steaks

- Steak Frites 5oz 20\*
- Hanger Steak, Onion Marmalade, Frites
- Skirt Steak, 10oz 26\*
- Point Reyes Blue
- Hanger Steak, 10oz 27\*
- Onion Marmalade, Bordelaise
- New York Strip Steak, 12oz 37\*
- Cippolini Onions, Maldon Salt
- Rib Eye Chop, 30oz 45\*
- Onion Rings
- Filet Mignon, 8oz 39\* 10oz 44\*
- Chimichurri
- T-bone, 26oz 44\*
- Allium Butter
- Flat Iron, 9oz 35\*
- Grilled Scallions, Harissa
- Porterhouse for Two, 40oz 42/ person\*

20% gratuity will be added to parties of 6 or more  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

**All You Can Eat Prime Rib**  
**29.95**  
Tuesday and Wednesday  
Promotion

