

## confections

- canelé de bordeaux 4  
 apple fennel sorbet, baked apples,  
 buckwheat feuilletine 9  
 olive & sinclair chocolate gelato, passion fruit-  
 white chocolate, cocoa nib caramel 11  
 burnt basque cheesecake 11  
 choux au craquelin, quince & chamomile caramel  
 ice cream swirl 8
- tipico single origin espresso (café pulcal, guatemala)  
 double shot 5  
 americano 5  
 latte or cappuccino 7  
 \*decaf available
- kilogram tea 4  
 earl grey  
 green tea with jasmine & peach  
 chamomile with rosehip & spearmint



## snacks

- roast chicken potato chips 7  
 add bibby's gribiche 10
- cold buttered crab toast, grapefruit, dill 4.50/pc  
 bacon rilette, crispy brioche, wild apple, mimolette 4/pc  
 vadouvan pickled mussels 6  
 shrimp corn dog, au poivre crème 12  
 golden pickled egg, smoked wild striped bass, tikka masala 6  
 overnight embered swede, dill, juniper, gjetost 10  
 beef cheek marmalade, black quince, malt cracker 15  
 california sturgeon, warm johnny cake, maple butter, celery root 85/oz

## small plates

- squash toast, squash blossom ricotta, garden herbs, pepitas 14  
 jerusalem artichoke soup, brown butter chestnut, duck sausage,  
 quince & armagnac 16  
 plato dale beef carpaccio, muranda parm, truffle vinaigrette,  
 pommes paille 15  
 french onion soup, braised oxtail, gruyère, our baguette 18
- ## pasta
- lemon pepper mafalde, ragu bianco, walnut, chicories 29
- ## large plates
- cassoulet of white beans, toulouse sausage, pork shoulder 36  
 arctic char, quinoa, cabbage, ashmead's kernel apple 40  
 dry-aged beef coulotte "bourguignon," cremini mushroom, beef bacon,  
 pommes dauphine 48  
 pork belly, parsley root, chorizo vinaigrette 45