

## 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
  
- crab & mimolette rarebit on toast 4.50/pc
- bacon rilette, crispy brioche, wild apple, mimolette 4/pc
- vadouvan pickled mussels 6
- 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**
- winter squash toast, citrus carrot ricotta, oles farm kale, pepitas 14
- jerusalem artichoke soup, duck sausage, cocoa, black citrus tuile 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
- braised beef short rib, mushroom duxelle, sourdough spaetzle,  
pickled peas 44
- braised lamb neck, hakurei turnip, sprouted lentils de puy 48
- chicken-fried hangar steak, beef bacon gravy, carrot, kohlrabi 42
- confit pork belly, smoked parsley root, chorizo vinaigrette 45