

confections

- canelé de bordeaux 4
- olive & sinclair chocolate gelato, with bee pollen,
white chocolate, cocoa nib caramel 11
- burnt basque cheesecake 11
- choux au craquelin, maple custard ice cream 8
- german-ish chocolate cake 12

- 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
 - herbal lemongrass & hibiscus



snacks

- roast chicken potato chips 7
- add bibby's sunchoke dip 10

- crab & mimolette rarebit on toast 4.50/pc

- bacon rillette, crispy brioche, black quince, mimolette 4/pc
- pei oyster, pink lady apple-horseradish granita 4/pc
- topneck clam, lion's mane mushroom, masa 4.50/pc
- vadouvan pickled mussels 6
- golden pickled egg, smoked fish, tikka masala 6
- overnight embered swede, dill, juniper, gjetost 10
- chicken nuggets, sir larry's HP sauce 12
- salmon caviar, warm johnny cake, maple butter, golden beet 32/oz

small plates

- roasted oles farm carrots, caramelized citrus jam, pumpkin seed 13
- winter squash toast, citrus carrot ricotta, oles farm kale, pepitas 14
- jerusalem artichoke soup, duck leg confit, cocoa, black citrus tuile 16
- french onion soup, braised oxtail, gruyère, our baguette 18

- pasta
 - lemon pepper mafalde, mushroom ragu bianco, walnut, chicories 29
 - grano arso bigoli, ham hock, broccoli rabe, smoked mozzarella 30

large plates

- cassoulet of white beans, toulouse sausage, pork shoulder 36
- arctic char, quinoa, cabbage, ashmead's kernel apple 40
- wild striped bass roasted in juniper, toasted wheat berries,
hay-smoked celeriac, sherry duck jus 44
- braised beef short rib, mushroom duxelle, sourdough spaetzle 44
- braised lamb neck, golden beets, sprouted lentils de puy 42
- chicken-fried hangar steak, beef bacon gravy, carrot, kohlrabi 42