

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
add chicken liver mousse, salted plum, mushrooms en escabeche 13
- crab & cheddar rarebit on toast 4.50/pc
- bacon rilette, crispy brioche, black quince, mimolette 4/pc
- glidden point oyster, pink lady apple & horseradish granita 4/pc
- topneck clam, lion's mane mushroom, masa 4.50/pc
- golden pickled egg, smoked fish, tikka masala 6
- vadouvan pickled mussels 6
- 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
- pickly beef tongue, potato, cabbage, black garlic-dill emulsion 16
- french onion soup, braised oxtail, gruyère, our baguette 18

pasta

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

large plates

- cassoulet of white beans, toulouse sausage, pork shoulder 36
- faroe island salmon, quinoa, cabbage, ashmead's kernel apple 40
- wild striped bass roasted in juniper, toasted wheat berries,
hay-smoked parsley root, sherry duck jus 44
- braised beef short rib, mushroom duxelle, sourdough spaetzle 44
- iberico pork collar pastrami, crispy potato, half sour pickles, mustard jus 46