

confections

- canelé de bordeaux 4
olive & sinclair chocolate gelato, cocoa nib caramel,
bee pollen-white chocolate 11
burnt basque cheesecake 11
choux au craquelin, buttermilk ice cream &
peach sorbet 9
chocolate lava cake, bolivian mint chocolate 14
- tipico, honey process espresso: granitos de ortiz, CR
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
- spanish white anchovy, charred daikon, roasted garlic 4/pc
- crab & cheddar rarebit on toast 4.50/pc
- bacon rilette, crispy brioche, smoked apple mustard, mimolette 4/pc
- golden pickled egg, smoked striped bass, tikka masala 6
- vadouvan pickled mussels 6
- chicken nuggets, sir larry's HP sauce 12
- salmon caviar with pickly beet crème & rye flatbread 30
- ### small plates
- shaved kohlrabi salad, red cabbage, pickled mustard seed vinaigrette, crispy celery 14
- roasted oles farm carrots, caramelized citrus jam, pumpkin seed 13
- oles farm beet carpaccio, lavender, black olive, buttermilk 14
- winter squash toast, citrus carrot ricotta, oles farm kale, pepitas 14
- french onion soup, braised oxtail, gruyère, our baguette 18
- ### pasta
- lemon pepper mafalde, mushroom ragu bianco, walnut, chicories 29
- chestnut gnocchi sardi, wild venison sugo, red cabbage pesto 36
- ### large plates
- cassoulet of white beans, toulouse sausage, pork shoulder confit 36
- cape bay scallops, black rice "risotto," citrus 44
- barbecued monkfish, crispy sunchoke, sautéed cabbage, fermented black bean crème 44
- braised beef parmentier, koginut squash, kennebec potato, gruyère 40
- venison sirloin steak, parsley root, preserved blueberry, sauce perigourdine 52