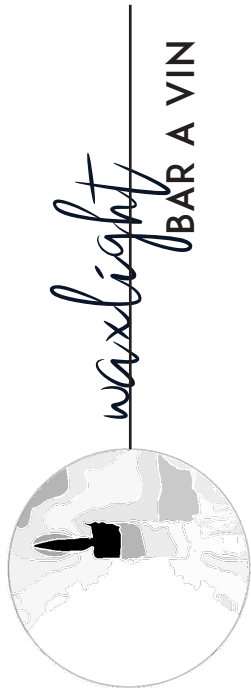


confections

- canelé de bordeaux 4
olive & sinclair chocolate gelato, cocoa nib caramel,
bee pollen-white chocolate 11
burnt basque cheesecake 11
nys foie gras macaron with beet & berry jam 5
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 french onion hummus 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
- acadian pearl oyster, kohlrabi, horseradish & dill 4/pc
- chesapeake oyster pan roast, pumpkin seed, bone marrow 6/pc
- chicken kyiv arancini, cucumber ketchup 13
- california white sturgeon caviar, pickly beet crème & rye flatbread 1oz/75

small plates

- shima aji crudo, tofu pudding, pickled shiitake, crispy rice,
pine needle dashi 18
- 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
- braised beef belly bacon, chickpea, szechuan basquaise sauce 18
- 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

- cape bay scallops, black rice "risotto," citrus, roasted garlic brown butter 38
- pan-seared branzino, panisse, sautéed cabbage, fermented black bean 42
- braised beef parmentier, koginut squash, kennebec potato, gruyère 40
- dry-aged rohan duck breast, beets, oles farm spinach, coffee,
concord grape honey 52
- smoked bavette steak, kennebec frites, baby kale, pickled potato butter 45