

confections

- canelé de bordeaux 4
olive & sinclair chocolate gelato, cocoa nib caramel,
bee pollen-white chocolate 11
burnt basque cheesecake 11
plum sorbet, quinoa cake, pineapple meringue 9
chocolate chip cookie crisp, amazake almond milk 10
- tipico, honey process espresso: granitos de ortiz, CR
double shot 5
americano 5
latte or cappuccino 7
- *decaf available
- tea 4
earl grey
green tea with jasmine & peach
herbal lemongrass & hibiscus
chamomile



snacks

- sour cream & onion potato chips 7
add bibby's french onion hummus 10
- spanish white anchovy, charred daikon, roasted garlic 4/pc
- gary's pimento cheese toast 1.50/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
- giardiniera pickled mussels 6
- chicken kyiv arancini, cucumber ketchup 13
- california white sturgeon caviar, kimmelweck potato roll,
radish butter, pickly beet creme 75/loz

small plates

- 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
- she crab soup, parsley root, celery, crab fritter 16
- french onion soup, braised oxtail, gruyère, our baguette 18

pasta

- pasilla chile lumache, mushrooms, walnut 30
- parsley paccheri, white chicken ragout, arugula pesto 28

large plates

- pan-seared branzino, panisse, sautéed cabbage, fermented black bean 42
- braised beef parmentier, koginut squash, kennebec potato, gruyère 40
- pork milanese, garlic, green olive, peppadew, baby kale 35
- rohan duck leg confit, beluga lentils, radicchio, spinach, orange, HP sauce 36
- smoked bavette steak, kennebec frites, gem lettuce, pickled potato butter 45