

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

roast chicken potato chips 7
 add bibby's french onion hummus 10

spanish white anchovy, charred daikon, roasted garlic 4/pc

always something farm ham, ramp butter, toasty brioche 4/pc

golden pickled egg, smoked bass, tikka masala 6

chicken kyiv arancini, cucumber ketchup 13

roasted mussels, miso, gojuchang, ginger 10

crispy chickpea "fries," black bean crème 10

small plates

roasted oles farm carrots, caramelized citrus jam, pumpkin seed 13

ramp chawan mushi, always something ham, flat 12 mushroom 16

smoked tuna loin, ramp & potato mousse, crispy onion 19

squash toast, citrus carrot ricotta, oles farm kale, pepitas 14

she crab soup, parsley root, celery, crab fritter 16

pork collar katsu sando, black truffle 18

pasta

pasilla chile lumache, mushrooms, walnut 30

parsley paccheri, white chicken ragout, stinging nettle pesto 28

large plates

shrimp fried rice, roveja peas, sunchoke, garlic butter 32

faroe island salmon, braised white beans, black garlic hollandaise,
 herb breadcrumbs 40

braised beef parmentier, kennebec potato, kabocha squash, gruyère 40

barbecue lamb shoulder, fondant beets, guajillo chile, pickled mustard,
 sauerkraut-swiss chard marmalade 44