

confections

canelé de bordeaux 4
 olive & sinclair chocolate gelato, cocoa nib caramel,
 bee pollen-white chocolate 11
 burnt basque cheesecake 11
 chocolate chip cookie crisp, amazake milkshake 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 green garlic & celery root dip 10

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

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

giardiniera pickled mussels 6

crispy chickpea fries, black bean crème 12

american hackleback caviar, kimmelweck potato bun, ramp butter,
 pickly beet crème 75/oz

small plates

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

grilled asparagus, soft-boiled egg, aged goat cheese 16

wild chickpea vinaigrette

carrot toast, citrus ricotta, oles farm kale, pepitas 15

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

pork belly, preserved blueberry, citrus, baby lettuces, pineapple glacé 20

pasta

masa pasilla lumache, always something farm pork sugo, herby ricotta,
 pork rind pangrattato 36

green garlic paccheri, mushrooms, pumpkin seed, jalapeno 30

large plates

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

braised beef parmentier, gruyère duchesse potato 40

pan seared branzino, braised white beans, black garlic hollandaise,
 herb breadcrumbs 42

charred flank steak 42

NY strip 67

with creamed spinach, crispy potato, pickled potato butter

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