

confections

- canelé de bordeaux 4
olive & sinclair chocolate gelato, cocoa nib caramel,
bee pollen-white chocolate 11
burnt basque cheesecake 11
stone fruit 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
- giardiniera pickled mussels 6
- scarlet globe radishes, embered buttermilk 8
- swiss chard & ricotta cheese stuffed barbajuans with citrus 13/2pc
- 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
- lightly grilled mackerel, fennel, green strawberry, tonnato 18
- panko crusted pork trotter terrine, rocket & lentil salad, sherry dijon 16
- carrot toast, citrus ricotta, oles farm kale, pepitas 15
- she crab soup, parsley root, celery, crab fritter 16
- ### pasta
- pasilla chile lumache, mushrooms, walnut 31
- parsley paccheri, white chicken ragout, stinging nettle pesto 30
- ### large plates
- pan seared branzino, braised white beans, black garlic hollandaise,
herb breadcrumbs 42
- braised beef parmentier, gruyère duchesse potato 40
- charred flank steak, creamed spinach, pickled potato butter 42
- barbecue lamb shoulder, fondant beets, guajillo chile, pickled mustard,
sauerkraut-swiss chard marmalade 44