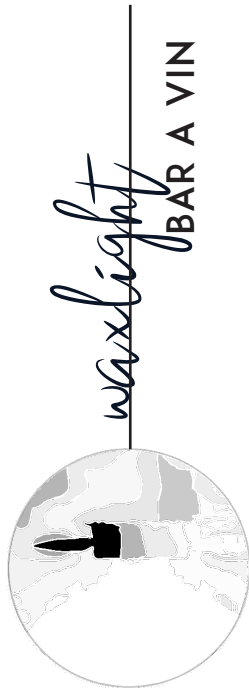


confections

canelé de bordeaux 4
 olive & sinclair chocolate gelato, with cocoa nib
 caramel, & bee pollen-white chocolate 12
 burnt basque cheesecake 11
 black sesame cake with pistachio ice cream 13

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

chicken liver mousse, charred onion, rhubarb, toasty brioche 4/pc

pickled mussels, pepperoni ragout 6

glidden point oysters, smoked spruce tip beurre blanc, charcoal oil 17

smoked salmon caviar tart, pickly beet, horseradish crème, dill 18

chamomile cured foie gras torchon, pickled sultana raisin jam, brioche 15

crispy chickpea fries, black bean crème 12

small plates

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

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

wild chickpea vinaigrette

she crab soup, celery root, crab fritters 16

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

pork belly, rhubarb, citrus, baby lettuces, pineapple glaze 20

pasta

sourdough mafalde, bacon, morcilla, spring onion, parmesan, poached egg 32

green garlic paccheri, mushrooms, pumpkin seed, jalapeno 30

large plates

braised beef parmentier, gruyère duchesse potato 40

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

charred flank steak, creamed spinach, crispy potato, green garlic butter 42

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