

confections

- canelé de bordeaux 4
- olive & sinclair chocolate gelato, with cocoa nib
caramel & bee pollen white chocolate 12
- burnt basque cheesecake 11
- andy's apfelkuchen 10
- pecan tart, chicory caramel,
butter pecan ice cream 11

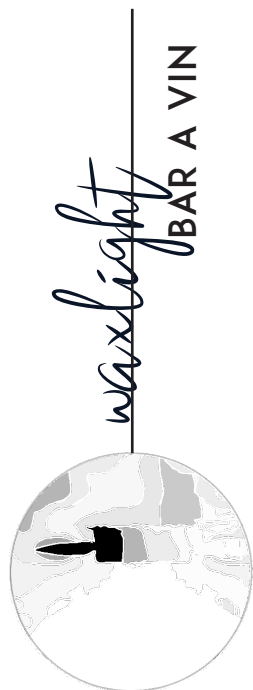
espresso:

- tipico, natural process, single origin, Ethiopia:
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 warm spinach sunchoke dip 10
- spanish white anchovy, charred daikon, sudachi, horseradish 4/pc
- beef nduja, yellow beet mostarda, toasty brioche 4.50/pc
- crab rarebit, toasty brioche 5/pc
- wellfleet oyster, pickly carrot mignonette 4.50/pc
- pickled mussels en sambal 6
- caviar rosti, celery root and brown butter remoulade
- trout roe 9/pc
- california sturgeon 20/pc

small plates

- pickled beets, bagna cauda, finger lakes gold goat's cheese 14
- "pot-roast" carrots, black garlic jus 15
- butternut squash parisienne gnocchi, mushroom, melty swiss,
brown butter-squash aigre doux 17
- spaghetti squash toast, citrus carrot ricotta, dino kale, pepitas 15
- soupe à l'oignon, braised oxtail, baguette croutons, swiss 16
- she crab soup, parsnip, celery root, crab fritters 18

pasta

- calamari ragu bianco, parsley fusilli, shishito peppers 33
- grilled mushroom "stroganoff," celeriac egg noodle, goat's butter,
peppercorn, dill 31

large plates

- cassoulet of toulouse sausage, pork shoulder, heirloom beans
and sprouted lentils 40
- faroe island salmon, quinoa, carrots, charred citrus,
toasted applewood syrup 42
- braised beef short rib "parmentier," duchesse potato & winter squash 45
- pork belly, rye spaetzle, kohlrabi, toasted yeast mustard 40

20% gratuity will automatically be added to parties 6 and larger.

Allergen information for menu items is available. Ask an employee for details.