

confections

- canelé de bordeaux 4
- olive & sinclair chocolate gelato, with cocoa nib
caramel & bee pollen white chocolate 12
- burnt basque cheesecake 11
- parsnip coconut toffee pudding 13

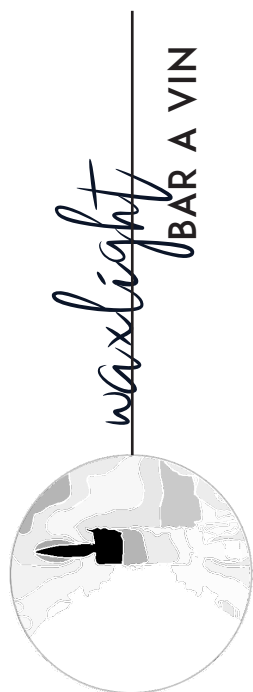
espresso:

- tipico, natural process, single origin, Ethiopia:
double shot 5
- americano 5
- latte or cappuccino 7

*decaf available

kilogram tea 4

- earl grey
- green tea with jasmine
- herbal lemongrass & hibiscus
- chamomile



snacks

- roast chicken potato chips 7
- add bibby's warm spinach sunchoke dip 4

spanish white anchovy, charred daikon, white grapefruit, horseradish 4/pc

confit tuna, chamomilla tomme, toasty brioche 5.50/pc

beef tri tip salumi, bone marrow onions, toasty brioche 5/pc

pickled mussels en sambal 6

chicken gravy bitterballen, whole grain mustard and piccalilli relish 12

small plates

pickled beets, bagna cauda, finger lakes gold goat's cheese 14

"pot-roast" carrots, black garlic jus 15

swede parisienne gnocchi, oles spinach, caramelized onion,
melty cheese, brown butter aigre doux 17

spaghetti squash toast, citrus carrot ricotta, spring herbs, pepitas 15

pasta

parsley fusilli, guanciale, watercress chestnut pesto, roasted garlic,
muranda parmesan 33

grilled mushroom "stroganoff," celeriac egg noodle, goat's butter,
peppercorn, dill 32

large plates

cassoulet of toulouse sausage, pork shoulder, heirloom beans,
and sprouted lentils 40

wild striped bass, potato, chickpea, kumquat, green olive mostarda 45

braised beef short rib "parmentier," duchesse potato & winter squash 45

pasture aged coulotte steak, pot roast carrots, hasselback potato,
salsa verde 53

pork belly, rye spaetzle, sauerkraut - kimchi, wild apple butter 42

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

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