

## 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

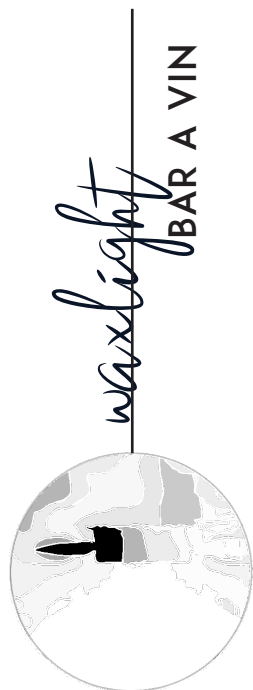
### espresso:

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, mandarin, jalapeño 4/pc

confit tuna, chamomilla tomme, toasty brioche 5.50/pc

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

watch hill oysters, preserved strawberry ice, fresh wasabi 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

barbecue lamb shoulder, crispy potato, fava bean, ramp, pipian 47

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.