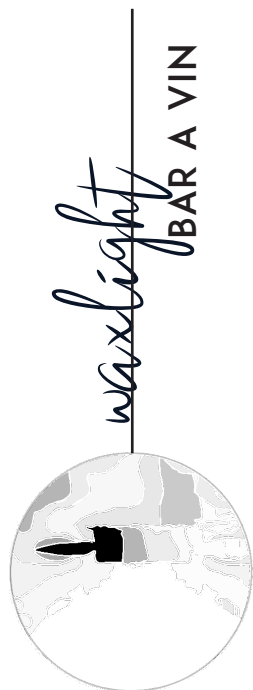


confections

- 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
- muscadine grape sorbet, celery meringue 9
- espresso:
 - tipico, natural process, single origin, Ethiopia:
 - double shot 5
 - americano 5
- *decaf available
- kilogram 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 4
- spanish white anchovy, charred daikon, white grapefruit, horseradish 4/pc
- confit tuna, chamomilla tomme, toasty brioche 5.50/pc
- crab rarebit, toasty brioche 5/pc
- caviar rosti, celery root and brown butter remoulade 9/pc
- smoked trout roe 20/pc
- amur kaluga 6
- pickled mussels en sambal 6
- 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
- pasta
 - calamari ragu bianco, parsley fusilli, shishito peppers 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, cracked potatoes, green garbanzo, chicken liver pipian 47
 - pasture aged hanger steak, bone marrow caramelized onions, hasselback potato 52

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

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