

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

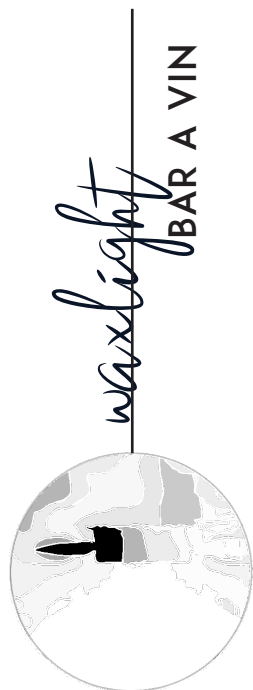
espresso:

- 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, lemon, jalapeño	4/pc
beef tri tip salumi, bone marrow onions, toasty brioche	5/pc
wellfleet oysters, preserved strawberry ice, fresh wasabi	5/pc
caviar rosti, celery root and brown butter remoulade	
smoked trout roe	9/pc
amur kaluga	20/pc
foie gras chicken liver parfait, sunchoke waffle cone, onion jam, preserved blueberry	11/pc
kimchi pancake, pickled char butter	10
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, madeley kale, pepitas	15
charcoaled badger flame beets, jimmy red grits, mushroom glacé	14
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
steelhead trout, braised leeks, broccolini, ramps, green almond beurre noir	42
barbecue lamb shoulder, crispy potato, fava bean, ramp, pipian	47
petite tenderloin steak, hasselback potato, embered onions, salsa verde	52

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

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