

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

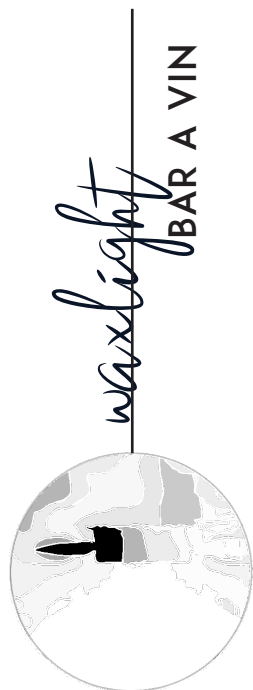
espresso:

- 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
- duck breast pastrami, black banana, toasty brioche 4.50/pc
- wellfleet oysters, preserved strawberry ice, fresh wasabi 5/pc
- caviar rosti, celery root and brown butter remoulade 9/pc
- smoked trout roe 20/pc
- amur kaluga 20/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
- 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, freekeh, green almond beurre noir 42
- wild striped bass, potato, chickpea, kumquat, green olive mostarda 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.