

confections

canelé de bordeaux 4
olive & sinclair chocolate gelato, blueberry, cocoa nib
toasted rice crunch 12
burnt basque cheesecake 11
baked alaska, potato ice cream, malt cake
burnt honey 11

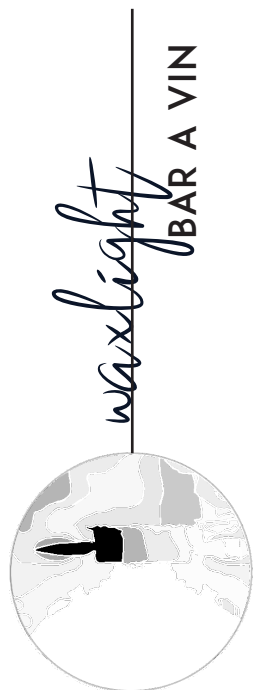
espresso:

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 onion ring dip 4

spanish white anchovy, charred radish, citrus, jalapeño 4/pc

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

pork rilette, wild apple mostarda, toasty brioche 4.50/pc

smoked trout roe rosti, rhubarb nasturtium gribiche 9/pc

B.L.T., rye stroopwafel, bacon jam, green tomato 7/pc

small plates

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

spaghetti squash toast, squash blossom ricotta, herbs, kale, pepitas 15

asparagus soup "divorciados," mustard fritter, flowers 16

lettuces, blueberries, green goddess, rye breadcrumb 14

green andouille, green tomato, jus au gumbo 15

pasta

rock shrimp, garlic chive fusilli, blistered tomato, spigarello,
rye breadcrumb 32

oyster mushroom escabeche, toasted lumache, strawberry marinara,
snap peas, smoked almond 33

large plates

barbecue lamb leg chop, rye berries, kohlrabi, summer squash 48

steelhead trout, braised fennel, chinese cauliflower, freekeh,
green almond beurre noir 44

petite tenderloin, hasselback potato, embered onions, garlic scape 53

chargrilled hamachi collar, flatbread, herb salad, rhubarb amba 40

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

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