

confections

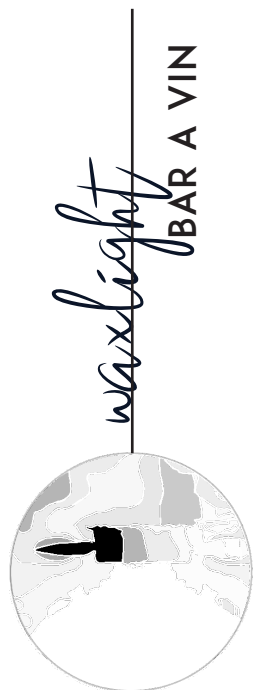
canelé de bordeaux 4
olive & sinclair chocolate gelato, blueberry olive oil,
sea salt, toasted sourdough 12
burnt basque cheesecake 11
strawberry sorbet, financier, lemon balm 11

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
lump crab salad and pea ice cream cone 8
white bouillabaisse arancini 11

small plates

pickled beets, bagna cauda, finger lakes gold goat's cheese 14
swede parisienne gnocchi, oles spinach, caramelized onion,
melty cheese, brown butter aigre doux 17
spaghetti squash toast, citrus carrot ricotta, herbs, kale, pepitas 15
asparagus soup "divorciados," mustard fritter, flowers 16
green andouille, green tomato, jus au gumbo 15
cracked calrose rice, lamb rib, blueberries, toasted olive bark syrup 18

pasta

rock shrimp, garlic chive fusilli, strawberry, spigarello, rye breadcrumb 32
oyster mushroom escabeche, toasted lumache, strawberry marinara,
snap peas, smoked almond 33

large plates

grilled pork collar, burnt rib ends, unicorn grits, baby carrots 40
steelhead trout, braised fennel, broccolini, freekeh,
green almond beurre noir 44
grilled short rib, hasselback potato, garlic scape 45

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

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