

confections

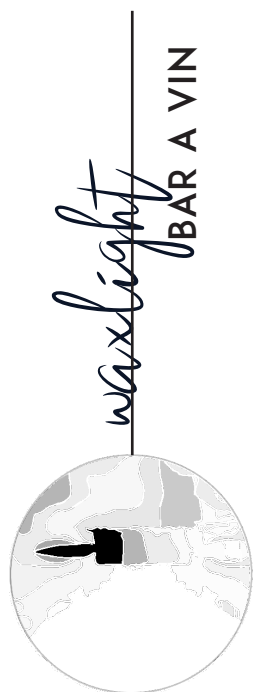
canelé de bordeaux 4
 olive & sinclair chocolate gelato, blueberry, cocoa nib
 toasted rice crunch 12
 burnt basque cheesecake 11
 vanilla ice cream float, sage flower honey soda 7

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 turnip, citrus, jalapeño 4/pc

sweet corn rarebit, goat's milk cheddar, pickled peach, toasty brioche 4.50/pc

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

caviar rosti, brown butter remoulade
 smoked trout 9/pc
 amur kaluga 20/pc

chicken arancini, chicken liver hot sauce 10

small plates

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

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

lettuces, blueberries, green goddess, rye breadcrumb 14

tomato toast, Andy's grilled sourdough, cultured butter, nasturtium 15

green andouille, green tomato, jus au gumbo 15

stuffed peppers, rye berries, point reyes bleu, beef salumi 17

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

chicken thigh roulade, merguez, cous cous, turkish snake pepper,
 black olive caramel roasted peaches 38

steelhead trout, braised fennel, green beans, freekeh,
 green almond beurre noir 44

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

petite tenderloin, hasselback potato, barbecue watermelon, garlic scape 53

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

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