

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
toasted angel food & strawberry sorbet 11

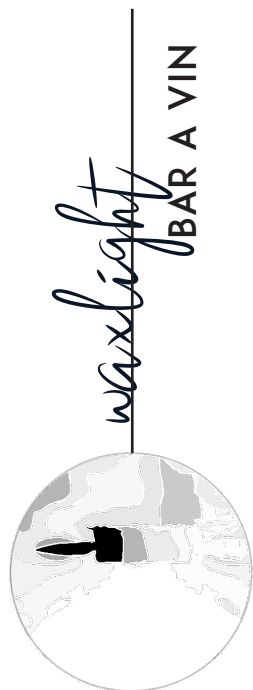
espresso:

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 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 nuggies, lemon pepper hot honey, green strawberry 13

small plates

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

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

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, lacinato kale,
rye breadcrumb 32

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

large plates

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

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

steak haché, frites, hakurei turnips, shishito, pickled lettuce, fried egg 34

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.