

confections

canelé de bordeaux 4
 olive & sinclair chocolate gelato, blueberry, cocoa nib
 toasted rice crunch 12
 burnt basque cheesecake 11
 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, cucumber, citrus, jalapeño 4/pc

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

arctic char gribiche, green tomato, marigold, toasty brioche 4.50/pc

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

chicken nuggies, lemon pepper honey mustard, 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

sweet corn parisienne gnocchi, shishito, tomato 16

green andouille, green tomato, jus au gumbo 15

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

pasta

tomato leaf fusilli, crab, tomatoes, alfredo rosso, parmesan 35

oyster mushroom escabeche, toasted lumache, strawberry marinara, 33
 english peas, romano beans, smoked almond

large plates

steak haché, frites, shishito, pickled lettuce, fried egg 37

pork shoulder steak, sweet corn "polenta," napa cabbage salad, 39
 cider glaze

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

9 oz petite tenderloin 52

16 oz stonyrun american wagyu ribeye 145

with hasselback potato, heirloom sweet peppers

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

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