

confections

canelé de bordeaux 4
olive & sinclair chocolate gelato, blueberry, cocoa nib
toasted rice crunch 12
burnt basque cheesecake 11
huacatay stracciatella ice cream & burbank plums 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

foie gras parfait, smoked quince, fennel, sweet potato waffle cone 11/pc

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, english peas, smoked almond 33

large plates

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

grilled hamachi collar, tomato pepper stew, quinoa, squash, marigold 40

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

petite tenderloin, hasselback potato, sweet peppers 52

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

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