

## confections

canelé de bordeaux 4  
olive & sinclair chocolate gelato, tomatillo, cocoa nib  
sunflower seed bark 12  
burnt basque cheesecake 11  
sweet corn ice cream sandwich 8

### 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 roe 9/pc  
amur kaluga 20/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, 33  
english peas, romano beans, smoked almond

## large plates

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

grilled pork shoulder, roast cabbage, thumbelina carrot, 40  
salsa verde of grilled autumn greens

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, 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.