

confections

canelé de bordeaux 4
olive & sinclair chocolate gelato, tomatillo, cocoa nib
sunflower seed bark 12
burnt basque cheesecake 11
blondie a la mode, roasted white chocolate 11
strawberry sorbet, black pepper meringue,
rhubarb caramel 9

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, nukazuke radish, citrus, jalapeño 4/pc
wild chesapeake oyster pan roast, habanada, potato 4.50/pc
sweet corn rarebit, goat's milk cheddar, pickled peach, toasty brioche 4.50/pc
trout belly gribiche, green tomato, marigold, toasty brioche 4.50/pc
spicy chicken liver parfait, green peach, black truffle, toasty brioche 5/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
roasted carrot parisienne gnocchi, shishito, salsa verde, green grape 16
ole's kohlrabi, asian pear, celery leaf, cultured butter, toasted buckwheat 14

pasta

tomato leaf fusilli, crab, tomatoes, alfredo rosso, parmesan 35
smoked corn husk cavatelli, corn butter, habanada & aji dulce 32

large plates

grilled pork shoulder, carrots, cabbages, grilled autumn greens salsa 40
steelhead trout, green beans, fennel, freekeh, green almond beurre noir 44
misoyaki blackfish, cauliflower, tomatillo, mussel velouté 50
9 oz petite tenderloin 52
20 oz dry aged bone-in ribeye 125
with hasselback potato, jimmy nardello peppers

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

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