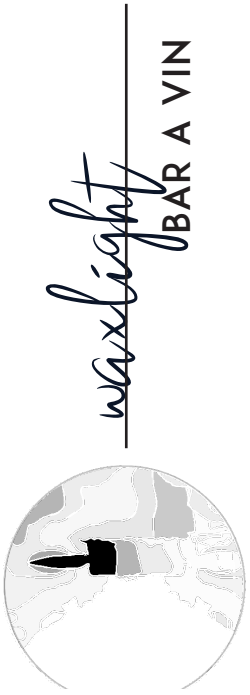
confections

canelé de bordeaux 4
olive & sinclair chocolate gelato, tomatillo, cocoa nib sunflower seed bark 12
burnt basque cheesecake 11
baba au cidre, grilled apple ice cream 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, nukazuke radish, citrus, jalapeño	4/pc
pork rillette "sobrassada," apple, habanada, toasty brioche	4.50/pc
trout belly gribiche, green tomato, marigold, toasty brioche	4.50/pc
foie gras parfait, rose hip, pickled carrot, toasty brioche	8/pc
celeriac and caviar "rosti," brown butter remoulade	
smoked trout roe	9/pc
amur kaluga	20/pc
spicy cauliflower fritters, shawarma-ish sauces	12

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
oles' kohlrabi, asian pear, celery leaf, cultured butter, toasted buckwheat	14

pasta

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

large plates

chicken pressé a la chasseur, mushrooms, celery root	38
steak haché, frites, shishito, pickled lettuce, fried egg	37
steelhead trout, leeks, fennel, spinach, freekeh, green almond beurre noir	44
rohan duck breast and sausage, foie gras, beets, coffee and fennel	62
9 oz petite tenderloin	52
16 oz stonyrun american wagyu ribeye	145
cracked sunchokes, grilled and pickled lettuces	

20% gratuity will automatically be added to parties 6 and larger.
Allergen information for menu items is available. Ask an employee for details.