

DINNER

- PICKLED QUAIL EGGS** sea salt, olive oil 3
- WHIPPED BRANDADE** sumac potato chips, herbs, zaatar 8
- JERK CHICKEN HEARTS** pickled pineapple, thyme salt 6
- BEER NUTS** honey, cumin, chili 5
- FRIED CASTELVETRANO OLIVES** sardine, preserved lemon tonnato 4
- BEEF CHICHARRÓN** lime, vietnamese herbs and spices 6
- DELICATA SQUASH TEMPURA** rosemary honey, pepato, hazelnut 7
- JOSEY BAKER BREAD** preserved ramp butter 6
- CHEESE PLATE** honeycomb, marcona almond, preserves, toast 15
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- LITTLE GEMS** radicchio, beets, seed crumb, goat yogurt, sumac vinaigrette 10
- SLOW ROASTED CELERIAC** fuji apple, endive, almond, manchego, cider 12
- CARAMELIZED CAULIFLOWER** fingerling potato, seaweed salsa verde 10
- KABOCHA SQUASH SOUP** papanteca, queso fresco, cilantro 9
- CAVATELLI** grapes, romanesco, broccoli rabe, anchovy butter 13
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- CHILLED OYSTERS** daily selection, yuzu kosho hot sauce, horseradish, lemon 15 / 30
- ALBACORE CRUDO** kohlrabi, asian pear, white soy, sesame, onion sprouts 14
- CEDAR SMOKED TROUT** fermented vegetables, dill, horseradish, roe 15
- COVE MUSSELS** fennel, carrot, turnip, sunchoke, bagna cauda 15
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- LAMB SWEETBREADS** charred broccoli, szechuan pepper, green corriander, peanut 14
- CHICKEN LIVER MOUSSE** quince, huckleberry, fried chicken skins, toast 11
- CHICKEN WINGS** calabrian chili jam, green papaya, cilantro 10
- BEEF TARTARE** montreal spices, smoked mustard, sour pickle, rye crisp 15
- LAMB SAUSAGE** maitake, cipolini onion, mint, fig jus, lebne 13
- BONE MARROW** caper gremolata, garlic confit, JB toast 15