

Bar Snacks

Olives (gf/vg) 7.5

House-pickled seasonal vegetables (gf/vg) 7.5

Spiced nuts (gf/v) 7.5

Cheddar beignets (v) 12

Smoked salmon & chive labneh tartine 15

Vegetables

Grilled Caesar salad, lardons,
Parmigiano Reggiano, anchovies, & capers (gf) 16

Baked brie, hot honey, cranberry, spiced pecans,
& house crackers (v) 18

Celeriac soup, truffle, & hazelnut (gf/vg) 12

Wild mushroom & manchego risotto (gf/v) 21

Fish

Scallop aguachile, cucumber, jalapeño, blood
orange, & wonton chips 28

Tuna Niçoise, green beans, tomato, potato,
artichoke, & olive salt (gf) 28

Miso cod, mussels, edamame & grilled pickled
cucumber (gf) 21

Everything is made fresh and in-house. Please notify us of
any allergies in advance, and we will be happy to adjust our
menus accordingly.

Meat

New York striploin, port jus,
& celeriac remoulade 45

Duck breast, orange, & beet 32

Lamb chops by the chop,
house herb sauce 9.5

Adobo chicken thigh skewers by the skewer
mojo verde, mojo rojo 8.5

Cheese

rotating cheeses & accompaniments

1 for 12

2 for 22

3 for 28

Sides

Truffle parmesan fries (v) 9.5

Seasonal leaves, seasonally dressed (vg) 7

Maple brown butter Brussels, goats cheese,
& pomegranate (v) 14

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
This restaurant uses milk, eggs, fish, crustacean, shellfish,
tree nuts, wheat, peanuts, soy, and sesame.