



# Fall Menu

# Bar Snacks

Cheddar beignets (v) 12

Seasonal house-pickled vegetables (vg) 7.5

Asparagus & goats cheese filo (v) 14

Olives, rotating varieties & styles (vg) 7.5

Crab mayo, sourdough 18

# Vegetables

Grilled Caesar salad, lardons,  
parmigiano reggiano, anchovies & capers 16

Citrus salad, cucumber, celery, cilantro, jalapeño,  
& sesame dressing (vg) 18

Braised leeks, Wild Goose pino blanc, gruyere  
& smoked salmon 23

Wild mushrooms, gremolata, poached egg,  
& truffled grilled sourdough (v) 21

# Fish

Miso cod, mussels, spinach, grilled pickled  
cucumber & apple 21

Tuna tartare, green nam jim, edamame  
& wonton chips 12

Scallops, seaweed butter, Brussels sprouts  
& radish salad, kimchi dressing 36

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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, thyme brown butter, parsley  
& pickled red onion salad 45

Lamb chops by the chop, beet borani,  
pumpkin seed dukkah 9.5

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

Duck breast, hoisin pickled slaw, cherry sauce 32

## Cheese

rotating cheeses & accompaniments

1 for 12

2 for 22

3 for 28

## Sides

Truffle parmesan fries (v) 7

Seasonal leaves, seasonally dressed (vg) 6

Green beans, house ricotta & sumac (v) 8

## To Finish

Biscotti and a glass of Ovation (v) 14

Chocolate tart, hazelnut, olive oil (v) 12.5

Angostura bitters crème brûlée (v) 15

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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.