

ALA CARTE

JERK SPICED DUCK HEARTS 8
Pickled pineapple, thyme salt, EVOO (gf)

RICOTTA 9
Aged sherry, herbs, shinko pear, & crostini (vt)

FARMERS MARKET PLATE 9
Featured produce from Chef's favorite farms served fermented, pickled, & raw (v, gf)

WARM JOSEY BAKER BREAD 7
Miso butter, togarashi, sea salt (vt)

IACOPI FARMS BRUSSELS 7
Crisped young brussels sprouts tossed in maple-aji amarillo glaze, maldon, & apple char (v)

"POKE" 11
18 hour roasted red beets marinated in bright herbs & Iro Jiro vinegar. Finished with Marcona almond, aged pu'erh tea, & foraged sea beans (v, gf)

"PIG IN A BLANKET" 14
Slow braised & panko fried boneless hog tail with fuyu persimmon, strawberry, black garlic, frisée, young kale

SWEETBREADS 12
Cornmeal & white rum tempura sweetbreads with "ranch" dip & za'atar (gf)

ZUCKERMAN ASPARGUS 9
Crisped young asparagus with argan & amba dip (vt,gf)

SALMON BELLY MI CUIT 13
Pastrami spice, romesco, brokaw avocado, & oro blanco (gf)

CHARCUTERIE 16
Coppa di testa, bourbon peppercorn aged lamb belly, spiced coppa, vegetables, accoutrements, grilled bread

OCTOPUS 18
Spiced baby octopus with shaved root vegetables, muscatel, & vodka creme (gf)

FRIED CHICKEN 20
Simmered collard greens, smoked sausage gravy, celery hearts

ÉTOUFFÉE 27
Butter poached lobster, raw marin miyagi oyster, rabbit andouille, creole sauce

CARBONARA 20
Fava leaf linguini with parmesan egg cream, young fava beans, & rendered coppa

SCALLOP 26
Scallop with lobster fume, asparagus & cured egg (gf)

LAMB 28
Pine nut-green garlic crusted lamb rack, pressed apple tatin, & purple orach (gf)

v = vegan | vt = vegetarian | gf = gluten free

EXECUTIVE CHEF: RACHEL ARONOW

NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
18% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE
CORKAGE : \$25 per 750ml Bottle