

A LA CARTE

- JERK SPICED DUCK HEARTS** pickled pineapple, thyme salt 8
RICOTTA herbs, stone fruit, toast 9
KASHMERE EGG medjool sambaal, watermelon 9
JOSEY BAKER BREAD miso butter, togarashi, sea salt 7
POTATO & LEEK beet, carrot, cilantro, yogurt 12
OPENED FACE 'HAM & CHEESE' spicy aioli, ossau iraty 10
HOG TAIL peach, black garlic, frisee 14
EDAMAME TSUKUNE mango, white tamari 9
BONE MARROW caper gremolata, garlic confit, JB toast 17
FRIED CHICKEN collard greens, sausage gravy 20
RAMEN squid ink, smoked ham hock, shrimp, egg 21
- CHARCUTERIE** lamb belly merguez, indonesian spiced pork loin, capicola, spanish 'nduja, fattened pork loin, accoutrements, grilled bread 27

CHEF'S MENU

FOUR COURSES \$56

MELON

beet, carrot, herbs

or

FENNEL

cucumber, gin, almond

or

SUMMER VEGETABLES

crispy sweetbreads, red kalettes, granny smith apple

CARROT

king oyster mushroom, wild carrot, verjus

or

PAPARDELLE

szechuan pork, broccolini, leek ash

or

OCTOPUS

salsa verdé, kohlrabi, potato

SCALLOP

corn, guindilla pepper, summer truffle

or

HOG & ROCKS

summer beans, duroc tenderloin

or

ISRAELI RATATOUILLE

heirloom squash, eggplant, tomato, olive

CHOCOLATE

banana, avocado, nuts

or

POT DE CREME

butterscotch, yogurt, granola, pluot

EXECUTIVE CHEF: RACHEL ARONOW