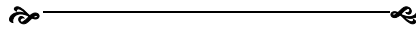


# A LA CARTE

- CHIPS & DIP** potato chips, dal, raita, herbs 6  
**JERK SPICED DUCK HEARTS** pickled pineapple, thyme salt 8  
**CHICKEN TSUKUNE** egg yolk, soy 8  
**JOSEY BAKER BREAD** miso butter, togarashi, sea salt 7  
**OPENED FACE 'HAM & CHEESE'** spicy aioli, ossau iraty 9  
**SPROUTED LENTIL CROQUETTES** yogurt, calabrian chili 10  
**BONE MARROW** caper gremolata, garlic confit, JB toast 17  
**FRIED CHICKEN** collard greens, sausage gravy 20  
**CHARCUTERIE** mortadella, lamb bitlong, stout cured beef heart, pork belly chorizo, indonesian pork loin, accoutrements, grilled bread 25

## CHEF'S MENU

FOUR COURSES \$48



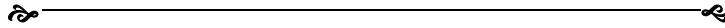
### MELON

ramp, carrot, herbs

or

### SUMMER VEGETABLES

crispy sweetbreads, red kalettes, granny smith apple



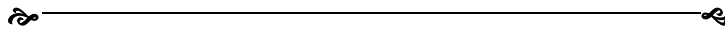
### MAITAKE

brown butter dashi, wild mushroom, leek

or

### OCTOPUS

salsa verde, kohlrabi, potato



### SCALLOP

corn, padron pepper, orach

or

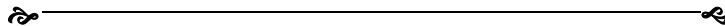
### PAPARDELLE

finocchiona, romanesco, leek ash

or

### DUCK

radish, carrot, blueberry, duck egg



### CHOCOLATE

banana, avocado, nuts

or

### DIRTY CHAI

st. George pear brandy, lavender

