

SMALL PLATES

JOSEY BAKER BREAD miso butter, togarashi, sea salt 7

IACOPI FARMS BRUSSELS 7
Crisped young brussel sprouts tossed in maple-aji amarillo glaze,
maldon, & apple char

RICOTTA aged sherry, herbs, stone fruit, toast 9

JERK SPICED DUCK HEARTS pickled pineapple, thyme salt 8

FRIED CHICKEN collard greens, sausage gravy 20

CHARCUTERIE Dry aged beef knuckle, Eagle Rare Foie Gras,
smoked tenderloin, duck rilette, fall vegetables, accoutrements,
grilled bread 26

EXECUTIVE CHEF: RACHEL ARONOW

- NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
- 18% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE

[PLATES]

1725 HAIGHT / AA66534DR-MENU.1201



Always Original