

D I N N E R
SUMMER HARVEST

CORN SOUP lime cream, chive, popcorn.....	\$14
BABY LETTUCES herbs, crème de fromage, cherry tomato, pickled squash, sunflower seeds, crispy shallots.....	\$16
HEIRLOOM TOMATO SALAD burrata, tomato water-banyuls vinaigrette, pumpkin seed condiment, cilantro, agretti.....	\$15
KALE SALAD almond dressing, peaches, apples, tarragon, pickled onion.....	\$15
BROCCOLI DI CICCO muhammara, thick yogurt, guanciale, sesame seeds, lemon.....	\$15
WATERMELON & FETA cucumber, castelvetrano olives, pumpkin seeds, mint, arugula, red wine vinaigrette.....	\$15

HOOK + LINE

SIX OYSTERS sherry mignonette \$19
AVOCADO TOAST white gulf shrimp, bacon, basil pesto, raw vegetables \$16
OCTOPUS TERRINE olive oil poached artichokes, porcini mushrooms, pimenton aioli \$19

kennebec fries, classic aioli \$8
grilled naan bread tzatziki, onion seeds \$8
devilled duck eggs smoked salmon, dill, jalapeno, pickled onion \$8
wood roasted sweet potato duck confit, zested apple, herb salad \$11

EXTRAS

WOOD OVEN + GRILL

FIVE MINUTE EGG & BRASSICAS cauliflower puree, roasted romanesco, broccoli di ciccio, mustard seed vinaigrette....	\$25
WHOLE ROASTED PETRALE SOLE buttered potatoes, broccoli rabe, brown butter.....	\$32
GRILLED CALIFORNIA HALIBUT corn puree, ramp puree, pole beans, cucumber-peach relish, sweet peppers, basil.....	\$35
CHICKEN & POTATO DUMPLINGS black truffle butter, summer beans, nameko mushrooms.....	\$29
GRILLED LIBERTY FARMS DUCK BREAST garlicky greens, turnip puree, cranberry beans, plum-pistachio salsa.....	\$33
BRAISED GRASS FED OXTAIL charred ginger-anise broth, jalapeno, lime, cilantro, basil, sprouts, crispy rice noodle.....	\$37
BERKSHIRE PORK CHOP stewed rio zape beans, spinach, roasted onions & peppers, apple-onion ketchup.....	\$33
GRILLED GRASS FED RIBEYE crispy potatoes, english peas, maitake mushrooms, summer herb butter	\$38

18% Gratuity will be added to parties of 6 or more