

A LA CARTE

SMALL

- tuna - sweet soy vinaigrette, cucumber, mung beans, sesame 26
ricotta - lemon & poppy seed, pistachio, pickled plum, sumac pesto 25
carpaccio - honey & calabrian chili, parmesan, arugula 27
wedge - roasted gem, jumbo lump, buttermilk creole dressing, bacon 36
shrimp - pineapple, coconut broth, palapa, lime 25

PASTA

- cavatelli - brown butter, celery root, belpier knolle 26
fusilli - broccoli, bacon broth, roasted garlic, calabrian chili 26
risotto - roasted pear, black garlic, fennel, watercress 26
orecchiette - fennel sausage, broccoli rabe, long hots, provolone 27

LARGE

- pork chop - butternut squash, kale, red grapes, maple vinaigrette 48
scallops - saffron beer broth, chorizo, pommes purée 65
fried chicken - buttermilk ranch, dill pickles, hot sauce half 43 whole 72

whole bronzino - charred lemon beurre blanc, artichoke, olives 90

bone-in ny strip - 28 oz, 28 day dry-aged 160

wagyu strip loin - 22 oz, citrus fed 180

ribeye - 35 oz, dry-aged 35 days 200

pomme frites, honey chipotle aioli, salsa verde

kona rub · porcini rub

DESSERT

snickerdoodle cookie skillet - banana gelato, brown sugar oat crumb 14

budino - chocolate, saffron cream, toasted pistachio 13

tarte tatin - plums, whipped buttermilk, puff pastry 13

