

A LA CARTE

SMALL

- tuna** - sweet soy vinaigrette, cucumber, mung beans, sesame 29
ricotta - lemon & poppy seed, pistachio, pickled plum, sumac pesto 25
carpaccio - honey & calabrian chili, parmesan, arugula 27
charred gem - apple, bacon, smoked cheddar, cider dijon vinaigrette 25
shrimp - pineapple, coconut broth, palapa, lime 25

PASTA

- cavatelli** - brown butter, celery root, belpier knolle 26
tagliatelle - braised rabbit, cherry peppers, herb bread crumbs 28
risotto - cauliflower, pecorino, sunchoke chips, aged balsamic 26
rigatoni - bolognese, fromage blanc, calabrian chili 30

LARGE

- pork chop** - butternut squash, kale, red grapes, maple vinaigrette 48
scallops - saffron beer broth, chorizo "xo", warm farro 65
1/2 chicken - cacciatore, mushroom, herb garlic oil 43

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

bone-in ny strip - 28 oz, 28 day dry-aged 175

ribeye - 35 oz, dry-aged 35 days 210

pomme frites, truffle aioli, salsa verde

DESSERT

budino - chocolate, saffron cream, toasted pistachio 13

apple tart - sage brown butter sablé, almond cream, maple sumac glaze 13

chocolate chip cookie skillet - vanilla gelato, salted caramel 14

baharat spiced donut holes - white chocolate, cardamom & black tea 11

