

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
- 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 - san marzano, guanciale, sausage, egg yolk 30

LARGE

- pork chop - butternut squash, kale, red grapes, maple vinaigrette 48
- scallops - saffron beer broth, chorizo "xo", warm farro 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, truffle aioli, salsa verde

DESSERT

budino - chocolate, saffron cream, toasted pistachio 13

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

cookie skillet 14

snickerdoodle, oat crumb · chocolate chip cookie, salted caramel

