

Dinner

Small

5

Grilled PQB Sourdough (v)

SUNFLOWER CREMA, SMOKED SALT

7

Warm Focaccia (v)

ROSEMARY, SEA SALT, OLIO VERDE

13

Marinated King Trumpet Mushrooms (v)

GAETA OLIVES, TOASTED HAZELNUTS, MARKET GREENS

12

Kohlrabi Sott'olio (v)

MARINATED WITH GARLIC & HERBS, TOASTED 1979 BAGUETTE

12

Fried Green Apples (v)

CANDIED ALMONDS, APPLE HOT SAUCE, TARRAGON

16

Caseificio Artigiana Burrata

CHARRED LITTLE GEMS, CANDIED TURNIP, FRESH WASABI

18

Charred Octopus Salad

SMOKY BEETS, BLOOD ORANGE, GOCHUJANG

Medium

13

Baby Lettuce Salad

LEMON CREAM VINAIGRETTE, RADISHES, HOOK'S BLUE CHEESE, PISTACHIO

14

Crispy Togarashi Carrots

TAKOYAKI SAUCE, SMOKED COCONUT, SORREL

15

Grilled Sunchokes Barigoule

FERMENTED LEEKS, TALEGGIO CREAM, ACACIA HONEY, CURED EGG YOLK

17

Parsnip Pavé

BLACK TRUFFLE, CARROT MISO, UBRIACO CHEESE

16

Baked Japanese Sweet Potato

LITTLENECK CLAMS, BELGIAN BUTTER SAUCE

15

Chickpea Agnolotti (v)

MISO BRODO, WOODEAR MUSHROOMS, FENNEL GREMOLATA

18

Butter Dumplings

PURPLE CABBAGE, FRIED BRUSSELS, GARLIC CHILE KEFIR

19

Stuffed Pappardelle

BLACK MISSION FIG, MASCARPONE, PARMIGGIANO REGGIANO BRODO

15

Cumin Lamb Skewer

SZECHUAN PEPPERCORN, CILANTRO

Large

23

Whole Roasted Cauliflower (v)

SAMBAL, GINGER, PEANUTS

available while supplies last

24

Braised Monkfish

CRANBERRY GLAZED POTATOES, ASIAN PEAR, SAFFRON NAGE

27

Slagel Farms Half Chicken

ROASTED IN ADOBO & FINISHED OVER THE WOOD FIRE, FARRO, CELERY, CARAMELIZED ONION LABNEH

32

Wood-Grilled Hanger Steak

CRANBERRY BEANS, RADISHES, SOFT EGG, SAUCE VIERGE

(v) - dish is or can be prepared vegan