

C E L E S T E



DINNER

BITES TO SHARE

MUSHROOM DUXELLE TARTINE 7
Goat Cheese, Asparagus

CHICKEN LIVER PATE 7
Rhubarb, Grilled Toast

KENTUCKY HAM 7
Piquillo Cheese, Sweet Pickles, Toast

RED LENTIL FALAFEL 8
Yogurt, Fennel Pollen, Red Fresno, Cilantro

SMALL PLATES

PEA SHOOT AND CUCUMBER 5
Greek Feta, Pickled Shallot, Lemon,
Olive Oil

OXTAIL-POTATO CROQUETTES 8
Horseradish Aioli, Rapini

GREEN GAZPACHO 9
Crab Guacamole, Hot Sauce

TEA SMOKED TROUT SALAD 12
Grapefruit, Avocado, Upland Cress, Candied
Quinoa, Fresno Vinaigrette

BEEF TARTARE 10
Grilled Ramp Aioli, Toast

OCTOPUS 14
Romesco, Chickpeas, Radish, Espellette

LARGE PLATES

HANGER STEAK 'PASTRAMI' 24
Aged Gouda Fondue, Marinated Raw Asparagus,
Maitake, Leeks, Red Pepper Oil

GRILLED U-10 SHRIMP 21
Roasted Pineapple, Bok Choy, Red Curry Lentil
Puree, Basil, Cashew

PAN ROASTED ALASKAN HALIBUT 27
Yucca Cake, Patty Pans, Dried Chile Nage,
Radish-Cilantro Salad, Garlic Chips

SPRING LAMB SHOULDER 19
House Papperdelle, Spring Vegetables, Peas,
Harissa, Yogurt, Mint

VERJUS GLAZED PORK BELLY 16
Grilled Rapini, Cheddar Grits, Candied Pecan

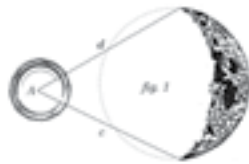
FRIED AMISH CHICKEN 22
House Made Hot Sauce

DESSERT

(Also available late night)

CREME BRULEE 9
Rhubarb, Biscotti

ICE CREAM SANDWICH 9
Luxardo Cherry Ice Cream, Cocoa Nib
Brownies, Root Beer Fluff



LATE NIGHT

BEEF TARTAR 10
Ramp Aioli, Toast

RED LENTIL FALAFEL 8
Yogurt, Fennel Pollen, Red Fresno, Cilantro

KENTUCKY HAM 7
Piquillo Cheese Toasts, Sweet Pickles

FRIED AMISH CHICKEN 22
House Hot Sauce

OXTAIL-POTATO CROQUETTES 8
Horseradish Aioli, Grilled Rapini

AVOCADO GRILLED CHEESE 11
Sourdough, Tomato Jam, Fries

CHICKEN LIVER PATE 7
Rhubarb, Toast

CELESTE MAC N' CHEESE 10
Bacon, Breadcrumbs

FRITES 6
Aioli, Cheddar Salt, Parsley