

THE SAVORY

19

KAMPACHI CRUDO

watermelon, serrano, cucumber, mango, beets, sorrel

14

FOIE GRAS

maple-rum torchon, nectarine-rhubarb compote, herbs & ramp, crostini

13

SQUID SALAD

a la plancha, frisee, bulgar, tahini

13

LITTLE GEM SALAD

strawberries, goat cheese, gougeres, basil vinaigrette

10

HERBED CHEESE SPREAD

house made crackers, carrots, radish

22

CHEESE BOARD

with accompaniments

15

FRIED CAULIFLOWER

bean puree, almonds, pineapple sofrito

8

CROQUETTES

chicken confit & ham, rouille

11

SHISHITO PEPPERS

snap peas, ricotta salata, lemon

9 (add house kielbasa 4)

PIEROGI

potato & mushroom with dill cream, apple agrodolce

33

LAMB

falafel, cucumber, mint mojo, yogurt, pea shoots

18

OCTOPUS

a la plancha, saffron gnocci, harissa tomato sauce, kale, asparagus

19

SPAGHETTI CARBONARA

pork belly, parmigiano-reggiano, gremolata

18

FLATBREAD

lamb kefta, feta, roasted tomato, zhoug

18

TIKKA MASALA

braised chicken thighs, sweet potato, chicharones, naan

38

**CIOPPINO**

mussels, shrimp, whitefish, squid, tomato, n'duja toast

**THE SWEET**

5

**MINI PIE**

chocolate silk, malted milk semifreddo

5

**AMBROSIA**

coconut cream, pineapple marshmallow, mandarin, pound cake

8

**BAKED COBBLER**

seasonal fruit, whipped cream