



CHARCUTERIE

johnston co. mangalitsa 16
smoked speck 10
finocchiona 10
all three 28

CHEESE

'robiola', tomato preserves (cow/sheep, P) 10
'eiger mountain', dates (cow, R) 10
'la jeune autize', whipped honey (goat, P) 10
all three 26

SNACKS

curried leek toast, camembert, black truffle 16
castelvetrano olives 6
warm house bread, cultured butter 6
add cantabrian anchovy 8

RAW/CURED

montauk fluke, fennel, trout roe, thai basil 18
yellowfin tuna, tonnato, yuzu kosho, smoked dulse 18
beef tartare, seeds, buttermilk, sesame cracker 16
peconic bay scallops, chilled dashi, finger lime, white soy 19
black sea bass, shizuoka wasabi, mandarin oil 17

PLATES

crispy potatoes, aioli, tomato chipotle sauce 12
citrus salad, pistachio, cilantro, calabrian chili, ricotta salata 16
puntarelle alla romana, anchovy, parmigiano reggiano 16
charred white carrot, navel orange, thyme, beurre blanc 15
sorana beans, ham broth, squash, chili oil 14
winter chicories, fuyu persimmon, spiced cashews, tahini 16
boudin blanc sausage, savoy cabbage, mustard, apple butter 20
koshihikari rice, chicken confit, onsen egg, wild mushrooms 24
spaghetti, meyer lemon, chili, breadcrumbs, cured tuna heart 22
st. louis ribs, plum glaze, togarashi, kaffir lime 22