



CHARCUTERIE

johnston co. mangalitsa 16
smoked speck 12
finocchiona 12
all three 28

CHEESE

'o'banon', honeycomb (goat, P) 10
'eiger mountain', medjool dates (cow, R) 10
'lou bren', tomato jam (sheep, P) 10
all three 26

SNACKS

castelvetroano olives escabeche 7
warm house bread, cultured butter 7
add cantabrian anchovy 8

RAW/CURED

amberjack, heirloom celery, fuji apple, shiso 18
yellowfin tuna, tonnato, yuzu kosho, smoked dulse 18
beef tartare, seeds, buttermilk, sesame cracker 16
montauk scallops, english peas, trout roe, crispy nori 20
santa barbara spot prawns, pink peppercorn, espelette 21

PLATES

fried potatoes, aioli, tomato chipotle sauce 12
burrata toast, 'nduja, black maitake mushrooms, ramps 18
little gem salad, green goddess, radishes, fried croutons 15
broccolini, mint, cashews, calabrian chili, ricotta salata 18
puntarelle alla romana, anchovy, parmigiano reggiano 16
salt cod stew, cannellini beans, cilantro, lime 25
spaghetti, meyer lemon, breadcrumbs, bottarga, parsley 22
spring garlic sausage, grilled purple asparagus, morel mushrooms 26
dry aged ribeye, chimichurri, long hot peppers, spring onions 5/oz