

SNACKS

Togarashi chips, toasted sesame onion dip (v, g*) 4
 Green Circle Farms fried chicken slider 4 each
 Chilled olives, better pickles, grilled bread (v, g*) 10
 Deviled duck egg, soy & mirin, togarashi bacon, roe (v*) 7
 Collard greens, benton's ham, ramp vinegar (g) 9
 Celeriac tostada, brisket, fermented serrano chimichurri (g) 10

ANTIPASTO

Beef heart tartare, xo sauce, herbs, shallots, tendon puffs (g*) 13
 Spanish white anchovies, grilled baby romaine, garlic crumb (g*) 14
 Chicken liver and sriracha pâté, grilled bread 11
 Stracciatella, toast, breakfast radish, honey, ramp vinegar (v) 13

VEGETABLES

Honey roasted beet salad, harissa yogurt, pistachios (v, g) 14
 Roasted, spiced baby carrots, plum yogurt, avocado (v) 16
 Charred Brussel sprouts, Vietnamese sausage, fried shallots (v*, g*) 17
 Lentil arancini, 10-hour tomato sauce, pecorino (v, g*) 15
 Sweet potato gnocchi, carrot, pumpkin, shishito, hazelnut picada (v) 17

LAST HOUR BURGER POWER

Two 4oz dry-aged beef patties, aged white cheddar, apple bacon,
 onion jam, better pickles, gochujang yuzu mayo (g*) 12
 (available sun/mon 9-10pm, tues-sat 10-11pm)

~ Please discuss any dietary restrictions with your server ~
 v – vegetarian (v* can be made vegetarian)
 g - gluten free (g* can be made gluten free)



February 3, 2017

FISH

Lobster biscuit, bisque, fennel kimchi 15
 Grilled calamari, chorizo, avocado, cornbread, green tomato (g*) 17
 Bay scallops, coconut, calamansi, green apple, mango (g) 18
 Coconut shrimp adobo, chopped noodles, chicharrones 16

MEAT

Bangkok rabbit, chilies, beer, rice 18
 Smoked capon kentucky hot brown, grumpy goat white cheddar 16
 Boneless shortribs, buttery turnip puree, shiitakes, greens (g*) 18
 Duck & foie gras sausage, truffle whipped potatoes, glace (g) 18
 Lamb belly bolognese, gnocchi, 18 month pecorino 17

**Add shaved foie gras to any dish 5

FOR THE TABLE

Crispy maitake mushrooms, garlic, chili (v) 22
 Szechuan-style pork shank, rice, ginger, chili, garlic, scallion 24
 Slab of slow-roasted pork shoulder, parker house buns,
 collard greens with benton's ham, ranch (g*) 38
 Pho-braised brisket, broth, rice, tendon puffs,
 bean sprouts, cilantro, spicy mayo 40

CHEESE

\$5 each, 3 for \$12, 5 for \$20
 Point Reyes Blue ~ blue, raw cow milk, olives
 Payoyo ~ goat & sheep milk, honey
 Pilar's Stracciatella ~ creamy, cow milk, olive oil
 Epoisses ~ pasteurized cow milk, cranberry
 Cheesy Poofs ~ thai chili honey

*20% Gratuity will be added to parties of 6 or larger

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs,
 may increase your risk of foodborne illness