

DINNER

WEEK : 23

CHIPS - 3

BREAD & BUTTER - 3

PICKLES - 5

OKONOMIYAKI - 10

HOT CHICKEN - 10

RICOTTA - PEACH, BEET, PISTACHIO, BREADCRUMBS - 12

GREEN TOMATO - YOGURT, PEANUTS, CUCUMBER, MINT - 12

TUNA - OIL-POACHED ALBACORE, POTATO, PARSLEY, RADISH - 14

MARKET GREENS - SUNFLOWER SEED, PEACH, PICKLED PEPPER - 12

KUNG PAO BEEF* - CHILI OIL, CELERY, PEANUTS - 11

PANZANELLA - BEANS, TOMATO, RADISH, SALSA VERDE - 12

GREEN PEA FRITTERS* - CILANTRO, JALAPEÑO, YOGURT - 15

PAPPARDELLE - SUMMER SQUASH PESTO, LEMON, BREADCRUMBS - 19

CAVATELLI - PORK RAGU, ROASTED TOMATO - 19

SALMON* - GUAJILLO, SUMMER SQUASH, PRESERVED CITRUS - 20

SIRLOIN* - KIMCHI, CUCUMBER, CHARRED ONION - 21

PORK BELLY - HEIRLOOM TOMATO, GEM LETTUCE, CHILLED TOMATO BROTH - 23

ROAST CHICKEN - CORN, CHERRY, BACON, WALNUT - 22

FRIED CHICKEN - HOT SAUCE, PICKLES - 20

DIRTY RICE - CHICKEN FAT, CARAMELIZED ONION - 7

BROCCOLINI - MISO, LEMON - 7

SAUTÉED GREENS - LEMON, SOY - 7

SHISHITO PEPPERS - XO SAUCE - 7

BUY THE KITCHEN A ROUND - 9

EXECUTIVE CHEF: JON LAVELLE | SOUS CHEF: MICHAEL CALABRO

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.