small-plates

- house marinated olives with ciabatta 8
- little gem lettuce with blueberries, ubriacame cheese, lavender almonds and roasted shallot vinaigrette 16
- heirloom tomato salad with peaches, marinated feta, fennel pollen and almonds 17
- charred carrots with sunflower seed aïlade, pickled spring onions and shibazi ricotta 17
- chicken liver crostini with mint and stone fruit mostarda 18
- jamón servano with cave aged butter, apples, pickled celery, and baguette 24
- potato and salted cod brandade with garlic crostini and chives 18
- charred octopus with watermelon, salted yogurt, green chili and pistachio 21
- roasted butcher’s steak with charred eggplant, plums and parmesan 25

**chorizo stuffed medjool dates will return to the menu early september**

cheese

- cheese plate 24

*includes:

- crown finish caves bismark sheep’s milk (firm, nutty)
- carr valley mobay sheep and goat’s milk (semi firm, earthy)
- crown finish caves crown jewel cow’s milk (semi firm, buttered toast)

*served with:
seasonal jam, onion marmalade, honeycomb and spiced nuts

handmade-pasta

- shrimp stuffed pappardelle pasta with smoked almonds and cherry tomatoes 24
- squid ink chittara pasta with merguez, sherry, smoked trout roe and oregano 22
- smoked paprika rigatoni amatriciana with cured pork guanciale and smoked scamorza cheese 20
- orecchiette pasta with charred broccoli, jalapeño and pistachio pesto 22

large-plates

- ‘deluxe’ focaccia with taleggio cheese, ricotta, truffle oil and fresh herbs 20
- pepperoni pizza with ricotta cheese and calabrian chilli honey 24
- slow roasted pork shoulder with chorizo soffrito, little neck clams and apricot 25
- wood oven paella with confit chicken thigh, escargot sausage, mussels and tangerine aioli 25

beer

- Fabbri di Pedavena Birra Dolomiti, pilz Veneto, Italy, 12 oz bottle 9
- Bodegas Maset, amber ale Barcelona, España, 12 oz bottle 11
- 18th Street Brewery Rubicon, west coast IPA Hammond, Indiana, 16 oz can 9
- Hopewell Brewing Company First Fis Chicago, Illinois, 16 oz can 8

cocktails

(10oz, 3 servings)

- I pesca punch 25
- plantation 5 star rum, xaymaca, carpano bianco, peach rooibos shrub, lemon
- persimmon negroni 25
- letherbee gin, apologue persimmon liqueur, antica vermouth di torino, orange bitters
- i want to be sedated 25
- single barrel buffalo trace bourbon, house date dram, walnut bitters, clove
- *contains nuts

wine by the bottle

2017 Avinyòs Cava Brut Reserve Catalunya, Spain (macabeu, xarelo-lo, parellada) with spiced cheese 25
2020 Domaine de Fenouillet Rosé Ventoux, France (grenache, cinsault, mourvedre, carignan) with house marinated cured pork guanciale and smoked scamorza cheese 25
2018 Quinta do Ameal Vinho Verde Ponte de Lima, Portugal (tourneiro) with blueberry compote and candied almonds 25
2019 Piuinaga “Bianco” 25
Vino de la Tierra de Castilla, Spain (organic sauvignon blanc) with blueberry compote and candied almonds 25
2020 Itxas Harri “Beltsa” 25
Navarra, Spain (garnacha, tempranillo)

dessert

- chocolate baklava 12
walnuts, pecans and chocolate mousse
- basque cake 12
with blueberry compote and candied almonds
- chocolate cake 12
with blueberry compote and candied almonds
- chocolate mousse cake 12

2 september 2021