

SNACKS

MONDAY - SUNDAY / 3PM - 5PM & LATE NIGHT

OLIVES 6

CASTELVETRANO OLIVES, CORIANDER, LEMON

SPICY PICKLED CAULIFLOWER 6

GREEN CAULIFLOWER, CALABRIAN CHILIES & ANAHEIM CHILIES

FRESH RYE BREAD & CULTURED BUTTER 7

VAN GARDEREN RANCH FLOUR & VITAL GREENS CREAM

NOSTRANO SALAMI 8

WHITE WINE, BLACK PEPPER

ANCHOVY TOAST (2 PIECES) 6

BRIOCHE, ZHOUG, PRESERVED LEMON

DUCK RILLETTE (2 PIECES) 10

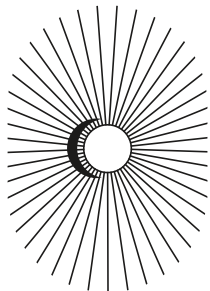
HOUSE BRIOCHE, FIVESPICE, PEACH GEL & FERMENTED TURNIP

ROASTED BEET DIP 12

ANCHO CHILE, PUMPKIN SEED, DARK CHOCOLATE & HOUSEMADE SESAME CRACKERS

OYSTERS 3.50 PC / 6 FOR 20

APRICOT HABANERO HOT SAUCE, DILL MIGNONETTE



BRUNCH

MONDAY - FRIDAY / 11AM - 3PM

SATURDAY + SUNDAY / 10AM - 3PM

HASHBROWNS 9

SHREDDED KENNEBEC POTATO, COMTE & CHIVES

TURKISH STYLE EGGS 18

TWO POACHED EGGS, TOAST, HERB N' GARLIC YOGURT, MUHAMARA & CHILI OIL

SPANISH POTATO OMELETTE 16

MUSTARD GREENS, CRÈME FRAICHE, GREEN OIL

CANNELLINI BEANS & TOAST 16

CONFIT TOMATO, FRIED KALE, SUNNY SIDE UP EGG

COMTE CHEESE BENNY 20

TWO POACHED EGGS, COMTE CHEESE SAUCE, MODEST MEATS BACON

BREAKFAST BOWL 17

TWO POACHED EGGS, RED LENTIL HUMMUS, QUINOA

MUSHROOM TARTINE 16

FROMAGE BLANC, OYSTER MUSHROOM & TWO POACHED EGGS

BRIOCHE FRENCH TOAST 17

KABOSU ANGLAISE, FRESH PEACHES, CHAMOMILE MERINGUE, WHIPPED CRÈME FRAICHE

DARLING PLATE 18

POACHED EGGS, MODEST MEAT BACK BACON, TOAST, ENDIVE, WHIPPED CHEESE

SMOKED ARCTIC CHAR PLATE 19

TOAST, SHALLOTS, RADISH, WHIPPED CHEESE, "EVERYTHING & NORI SPICE"

OYSTERS 3.50 PC / 6 FOR 20

APRICOT HABANERO HOT SAUCE, DILL MIGNONETTE

ADD ONS:

CHILI OIL 1

APRICOT & HABANERO HOT SAUCE 1

MARMALADE 1

MODEST MEAT BACON 3

TOASTED RYE BREAD 4

GLUTEN FREE BREAD 6

DINNER

MONDAY - SUNDAY / 5PM - LATE

OLIVES 6

CASTELVETRANO OLIVES, CORIANDER, LEMON

NOSTRANO SALAMI 8

WHITE WINE, BLACK PEPPER

FRESH RYE BREAD & CULTURED BUTTER 7

VAN GARDEREN RANCH FLOUR & VITAL GREENS
CREAM

ANCHOVY TOAST (2) 6

BRIOCHE, ZHOUG, PRESERVED LEMON

CUCUMBER SALAD 10

WINTER MELON, SHISO YOGURT, BEGONIA

ROASTED BEET DIP 12

ANCHO CHILE, PUMPKIN SEED, DARK CHOCOLATE &
HOUSEMADE SESAME CRACKERS

TOMATO SALAD 14

NECTARINE, SUNFLOWER BUTTER, TOMATO VINE OIL

BRAISED PORK BELLY 17

JALAPEÑO CREMA, FAVA BEANS, BLACKBERRIES

BURRATA 20

ROASTED EGGPLANT & TOMATO CAPONATA, CASTELVETRANO OLIVES

BRASSICA SALAD 16

ROASTED CABBAGE, KALE, BURNT HONEY VINAIGRETTE,
RICOTTA SALATA

BEEF TARTARE 22

SHIITAKE EMULSION, PICKLED KOHLRABI, MUSTARD SEEDS &
HOUSEMADE SESAME CRACKERS

OCTOPUS 14

SAUTÉED FENNEL, ORANGE, BROWN BUTTER

PAPPARDELLE PASTA 26

LOBSTER MUSHROOM, PORCINI BROTH, PECORINO

ICELANDIC COD 28

LOVAGE BAGNA CAUDA, BROCCOLINI & MUSTARD GREENS

STRIPLOIN STEAK 45

SHISHITO PEPPERS & ROMESCO SAUCE

HALF CHICKEN 48

SUN WORKS CHICKEN, SALSA MACHA & CORN CURD

OYSTERS 3.50 PC / 6 FOR 20

APRICOT HABANERO HOT SAUCE, MIGNONETTE

DESSERT

AVAILABLE 5PM - LATE

FENNEL CAKE 15

SALTED RHUBARB, PUMPKIN SEED & SWEET CREAM

RASPBERRY RICE SORBET 13

RASPBERRY PRESERVES, SESAME SNAP, CHILI OIL

DARK CHOCOLATE SEMI FREDDO 14

CHERRIES, SPONGE TOFFEE, CANDIED WALNUTS

GLUTEN-FREE BREAD AVAILABLE