TO START

MINI MADELEINES masa & mochiko, whipped butter, jalapeno powder 9.5
CREAMED COLLARDS roasted garlic & robiola cheese w/ baguette 12
BUTTER BASTED CHICKEN HEARTS thyme, shallots & garlic, served w/ toast 12

COLD

SQUASH TOAST Little T sourdough, roasted acorn squash, yogurt, barberries & herbs 16
CHICORY SALAD medjool dates, stracchino cheese, and our own cured anchovies 16

WARM

GRIDDLED ESCAROLE comte cheese, pretzel croutons & dijon 14
CHANTERELLES & ‘GRITS’ wild chanterelles & coarse masa cooked in pecorino brodo 18
MEZZE RIGATONI ALLA GRICIA almost classic: guanciale, pecorino toscano & tellicherry black pepper 25
JOLYN’S FAVORITE NOODLE V.1 alkaline spaghetti w/ sesame, Taiwanese black vinegar & Lao Gan Ma 23

BIGGER STUFF

SSAM 8 oz glazed pork coppa roast, marinated beef short ribs, sesame “toum”, fresh kimchi, purple rice & more... 65
WHOLE GRILLED TAI SNAPPER chipotle & chile negro butter, potatoes & curtido 48

SWEETS

KIYOKAWA ORCHARDS PEAR SORBET 7.5
CHRYSANTHEMUM GELATO 7.5
FIOR DI LATTE GELATO w/ salty black sesame & Okinawan brown sugar 7.5
w/ a float of Killdeer espresso liqueur & amaro meletti 14.5

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

We add a 5% health and wellness fee on all guest checks to provide health care for our employees.