



RECEPTION

SCHMALTZ FOCACCIA 3

GOUGERES 6

OYSTER TOAST 10

DUCK CONFIT + CHARD 8

PORK BRASCIOLE 8

MUSHROOM TOAST 8

CHICKEN NUGGETS 8



Our menu is designed to be shared amongst friends, but if you'd prefer to be selfish, it's cool.

DINNER

MACKEREL CRUDO salmoriglio, garlic chips, fresno 16

FREGOLA + TURNIPS greens + pistachio pesto, parm 12

TATSOI SALAD coriander, celery, sunflower seeds, cider vinaigrette 11

CHICKEN WINGS sugar + spice, caramelized fennel, lemon 14

SOFT EGG foie croutons, sweet sherry yogurt, caviar 21

SHAVED RAW BEETS blue cheese, dill, quinoa, dandelion 13

PORK SCHNITZEL herbs, pickles, marinated veg, foie rouille 15

FRENCH DIP roasted marrow bone, prepared horseradish, black garlic jus 18

ROASTED VEG shishito, artichokes, scallion, celery hearts, bagna cauda 12

DUCK BREAST nduja stuffed dates, parsnip, pekmez, hazelnuts 22

SOY ROASTED RADISHES cashew yogurt, chicken thigh 14

STEAMED CLAMS bacon, coconut, lemongrass, cilantro stems 20

STEAK TARTARE artichoke leaves, worcestershire, bocquerone oil, quail egg 17

BROCCOLI RAAB pork laab, fish sauce, spicy peanut garlic 14

SEARED PORGY blackened green beans, yuzu brown butter, Brazil nut 17

LAMB SHWARMA root veg, mint, chèvre 15

GRIDDLED MORTADELLA ricotta, sunflower, nasturtium pesto 12

SALT COD CAKE celery + bell pepper, mayo, tropical rice 15

LUMACHE shrimp sausage, chard, chickpeas, ginger broth 17

GEMELLI mushroom bolognese, black truffle tofu, breadcrumbs 15