

# Dinner

## **Needlework**

- Fresh sourdough bread with house churned acorn butter 4*  
*Hot griddlecakes with smoked farmer's cheese, black lime & chili cardamom honey 7*  
*Fried potatoes with salted onion, sumac, green peppercorn & black garlic dip 7*  
*Warm olives & baked chickpeas with dried chilies, vanilla & citrus 6*  
*Smoked Shrimp Cocktail with marie rose sauce 24*  
*West Loop charcuterie board with preserves Sm 19 or Lg 36*  
*House made assorted New England pickles 8*

## **Local Raw Bar**

- Rocky point oysters, wild & local 3ea*      *Littleneck clams, wild & local 2ea*  
*Chesapeake bay oysters, wild 3ea*      *Holy grail oysters, Maryland 3ea*  
*Tower of local seasonal seafood 75*  
*add a bottle of Gruet Brut 30*

## **Woven together**

- Pistachio & pumpkin seed soup with Peekytoe crab, fish chicharon & winter greens 16*  
*Raw field greens with juniper oil, honey vinegar & pickled carrots 11 (add white anchovies 3)*  
*Wild mushrooms, young kale, buckwheat, baked egg, citrus, vanilla & green olive 18*  
*Artichoke hearts & fennel in a roasted artichoke dressing with smoked rosemary oil 12*  
*Fried cauliflower tossed in pumpkin seed persillade, raw sheep's cheese & sage 10*  
*Savory porridge of old world Anson Mills grains with dill & smoked parsnip crème 14*

## **Main Seams**

- Mutton burger with triple-crème, buttermilk fermented carrots, fennel fronds & fried rosemary 18*  
*Olive oil poached wild cod with bacalao & burnt cream emulsion & pickled hedgehog mushrooms 24*  
*Smoked & fried yardbird with preserved citrus thyme oil & chili garlic honey 18*  
*Cured & braised pork shank, pickled bush tomato, coffee & fermented black bean over white grits 32*

## **Dessert**

- Pineapple upside down cake 10*  
*Baked Alaska with strawberry & tarragon merengue 14*

