

TAR & ROSES

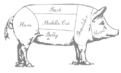
WHAT'S BURNING? ☐ APPLE ☐ OAK ☐ ALMOND ☐ OLIVE ☒ WALNUT



ANDREW KIRSCHNER CHEF / OWNER JACOB WILDMAN SOUS CHEF JOHNNIE JENKINS GENERAL MANAGER

★ PEACE AND LOVE TO ALL THE LOCAL FARMERS WHO BELIEVE IN SUSTAINABLE, ORGANIC AGRICULTURE ★

BRUSCHETTA CHARCUTERIE & CHEESE



PLEASE CHECK THE
BLACKBOARD
FOR TODAY'S OFFERINGS



JAR OF ASSORTED SEASONAL PICKLES
DRIED CHERRY MOSTARDA • OLIVES • MEMBRILLO

PLEASE FEEL FREE TO MIX & MATCH ➡

3 ITEMS
12

5 ITEMS
16

7 ITEMS
20

SNACKS

charred octopus skewers / salsa verde / piquillo pepper aioli	9
little fried fish / yuzu / shiso	8
bone marrow / pickled onion marmalade / sea salt / sourdough	9
shishito peppers / bottarga / lemon / sea salt	7
hearth fired tomato bread / roasted garlic / olive oil	4
chicken oysters on a stick / tamarind	7
lamb belly / minted apple chutney	9
popped corn / crisp bacon / brown sugar / chili	6

VEGGIES

chanterelle stuffing / chestnut / currants / sage	8
wood roasted potatoes / garlic / spicy tomato aioli	7
cauliflower / white anchovy / pine nut / lemon	8
baby brocolli / parmesan pudding / olive oil croutons	8
wood roasted cabbage / caraway / fennel	7
roasted beets / feta / tarragon / horseradish	8
tahitian squash / quinoa / pistachio / mint / cumin	6

SMALL

endive / gorgonzola dolce / walnut / persimmon / balsamic	11
egg drop soup / prosciutto / croutons / grana padana / paprika	10
beef tongue / tuna conserva / wood roasted tomato jam	13
wood roasted carlsbad mussels / tangerine / chili / olive / basil	11
wood fired duck egg / gigante beans / tomato / guanciale	10
charred little gem lettuce / pickled sardine / burrata / dijon	10
ricotta gnocchi / charred baby brocolli	12
bucatini / bottarga / garlic / parsley / breadcrumb	12

LARGE

roasted lamb charred escarole / mint jam	22
bone-in ribeye for two / arugula / roasted garlic	59
wood roasted half chicken / heirloom tomato bread salad	19
wood roasted whole branzino / meyer lemon risotto	24
hanger steak / wood roasted duck fat potatoes / romesco	23
pork knuckle / creamy farro / pickled pear and chili salad	22
braised red fish / chanterelles / berlotti beans / tomato	21
shellfish stew / langoustines / mussels / clams / red curry	25

FOR NEXT TIME



T&R SUPPERS

BE SURE TO ORDER FIVE DAYS IN ADVANCE



THREE FULL COURSES
SERVES 4 AND UP
FAMILY-STYLE SERVICE

WOOD FIRED GOAT
morrocan accompaniments
28 / PERSON

WHOLE GOOSE
traditional sides
26 / PERSON

STANDING RIB RACK
horseradish potato puree
36 / PERSON

SHELLFISH POT
roasted corn
29 / PERSON