

# Sparrow + WOLF

## CURED & RAW

<b>LAMB</b> Toasted Sesame, Apple and Walnut, Warm Battura Bread	<b>\$13.00</b>
<b>HAMACHI</b> Miso Shmaltz, Meyer Lemon, Grilled Scallion, Lychee & Buckwheat	<b>\$14.00</b>
<b>CULATELLO HAM</b> Grilled Sourdough, Pickled Vegetables	<b>\$16.00</b>
<b>SIX (6) OF TODAY'S OYSTERS</b> Wood Roasted Pineapple, Mignonette, Cucumber Yuzu & Lemon Peel	<b>\$18.00</b>
<b>CHARCUTERIE</b> Served with Grilled Bread, Seasonal Pickles & Mustard	
Selection of Two (2)	<b>\$12.00</b>
Selection of Three (3)	<b>\$17.00</b>
Full Monty	<b>\$28.00</b>

## BENTO BOX

A three tier selection of premium oysters, shellfish, cured meats, terrines & seasonal condiments

**\$75**

A BRIEF WORD FROM THE GOVERNMENT... CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND SHELLFISH MAY INCREASE YOUR RISK TO FOODBORNE ILLNESS

## SHARING IS... UP TO YOU

<b>HEARTH BAKED BREAD</b> Cultured Butter & Sea Salt	<b>\$5.00</b>	<b>BEEF CHEEK &amp; BONE MARROW DUMPLING</b>	<b>\$14.00</b>
<b>ARTICHOKE</b> White Bean Hummus, Charred Tomatillo, Mortared Herbs, Pine Nuts & Arugula	<b>\$13.50</b>	Green onion Emulsion	<b>\$16.00</b>
<b>FARM EGG</b> Wood Roasted and Pickled Asparagus & Carmelized Feta	<b>\$11.50</b>	<b>SWEETBREADS</b> Grilled Romaine Hearts, Smoked Bacon, English Peas & Fond Blanc	<b>\$24.00</b>
<b>CHINATOWN CLAMS CASINO</b> Lap Cheong, Shiitake Mushroom & Uni Hollandaise	<b>\$7.50 Each</b>	<b>HALIBUT</b> Alabama White BBQ & Citrus Confit	<b>\$18.00</b>
<b>COAL ROASTED BEETS &amp; ENDIVE</b> Pea Shoots, Oro Blanco, Shaved Fennel, Sheeps Milk Blue & Bird Seed	<b>\$14.00</b>	<b>CREEKSTONE FARMS BEEF SKEWER</b> Sweet & Sour Chickpea Relish, Vadouvan Crepe & Smoked Tallow Butter	<b>\$15.00</b>
<b>URBAN SEED CHOPPED SALAD</b> Mixed Bibb Lettuce, Woodpecker Spinach, Finocchiona salame, warm chickpea vinaigrette	<b>\$12.00</b>	<b>UDON</b> Lamb Bolognese, Taggiasche Olives & Mint	<b>\$16.00</b>
<b>BUTCHER WINGS</b> Burnt Tomato & Nduja Vinaigrette	<b>\$10.00</b>	<b>PORK SHOULDER</b> Hoisin Milk Stout Glaze, Snow Pea, Black Garlic & Crushed Peanuts	<b>\$21.00</b>
<b>ARGINTINEAN RED SHRIMP</b> Cascabel Chile Butter, Samphire, Cilantro & Lime	<b>\$MP</b>	<b>CAMPFIRE DUCK</b> Hudson Valley Farms Duck Breast and Foie Gras, Wood Ear Mushroom, Salted Cucumber and Plum & Duck Bone Broth	

## CHEF'S TABLE

A multiple course, large format feast that rotates weekly. Please book your seats at:

<http://www.sparrowandwolflv.com>

BE SOCIAL

  @chefbrianhoward

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