



## SNACKLES

*5 each, all 5 for 22*

- vadouvan almonds
- olives, ras el hanout
- garden fritters, fennel mayo
- chickpeas a la catalan, quince romesco
- brine fermented french fries, apple sauce

## COLD /COOL

- baby lettuces, herbed avocado, quince crumble 12
- cured trout, pickled green fig, kohlrabi, potato 16
- turnip, currant soffritto, burrata, potato chips and skin puree 13
- mixed brassicas, sudachi, pickled radish, wild mushrooms 15

## WARM/HOT

- sunchoke curry, black lime, cod, grapefruit 17
- yellow eye bean stew, torn bread 11
- tonarelli, green garlic, bergamot, botarga 15
- campanelle, artichoke, quince oil, sturgeon caviar 18
- grits, goat's milk curds, fennel, salsa negra 16

## SIDES

- dungeness crab, miso garlic dip 20
- bavette, crab butter, sherry vinegar 16
- jowl ham, seaweed, anchovies 13
- foie gras, quince, cacao, almond 15

josey baker bread available upon request

*\*consuming raw or undercooked protein may increase your risk of foodborne illness  
a 4% sf mandate restaurant charge allows us to provide health benefits to our staff*

