

OYSTERS

MIXED DOZEN \$35

beau soleil (Prince Edward Island) \$3.50	blue point (Long Island, NY) \$3.00	capitals (Washington State) \$4.00
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SNACKS

warm sourdough, salted butter, olives 5

crab beignets, harissa aioli 7

chicken liver mousse, sweet & sour shallots, toast 9

bone marrow, salsa verde, toast 9

black garlic hummus, crudités, pita 12

VEGETABLES & SIDES

roasted baby carrots, za'atar, labne 10

triple fried chips, harissa aioli 7

asparagus, grilled lemon, sea salt 10

crispy brussels sprouts, jalapeno jam, panko 10

mesclun greens, lemon, olive oil 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness.

SOUP & SALADS

curried carrot soup, parsley oil, allepo 14

baby gem, spring vegetables, bacon, boiled egg, crème freiche vinaigrette 16

leafy greens, easter radish, fresh herbs, white balsamic vinaigrette 12

SMALL PLATES

roasted beets, hazelnuts, poppy seeds, orange vinaigrette 15

stracciatella, toast, za'atar, lemon, pea shoots 14

steak tartare, shallots, capers, pimento aioli, potato crisps 19

PASTA

fresh rigatoni, Australian lamb ragu, pecorino romano 28

potato gnocchi, english pea and basil pesto 25

LARGE PLATES

hake, saffron broth, garbanzo, chorizo, gremolata 27

barramundi, broccolini, easter radish, yuzu cream, allepo 29

kangaroo burger, arugula, pickle onions, tomato chutney on brioche 19

leg of lamb, fava beans, new potatoes, pearl onions, oyster mushroom 36

brick-pressed chicken, roasted spring vegetables, salsa verde, au jus 31

grass-fed sirloin bavette, triple-fried chips, watercress, ramp butter 38