

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

creamy polenta, truffle, marscapone 10

crispy brussels sprouts, jalapeno jam, panko 10

mesclun greens, lemon, olive oil 7

SOUP & SALADS

parsnip soup, vadouvan oil, crispy ginger 14

baby kale salad, frisee, apple, bacon, blue cheese, walnut vinaigrette 15

leafy greens, shaved baby roots, fresh herbs, white balsamic vinaigrette 12

SMALL PLATES

roasted beets, tahini, hazelnuts, poppy seeds-orange vinaigrette 15

stracciatella, toast, za'atar, lemon, sprouts 14

octopus, lentil salad, romesco, parsley 19

PASTA

fresh rigatoni, Australian lamb ragu, pecorino romano 28

farotto, cauliflower, pumpkin seeds, sage 25

LARGE PLATES

rainbow trout, blood orange, fennel, radish, fine herbs 27

barramundi, savoy cabbage, sultanas, capers, hazelnut butter 29

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

braised pork shoulder, garbanzo-chorizo 'cassoulet', gremolata crumbs 36

roasted chicken, root vegetable puree, maitake mushroom, au jus 31

grass-fed sirloin bavette, watercress, triple-fried chips, bordelaise 38

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