



♦LET US COOK FOR YOU♦

nine dishes, four courses, family-style

110pp FOOD / 75pp WINE PAIRING

WARM SOURDOUGH grass-fed butter . . . 8

GARLIC BREAD . . . 14

SESAME FOCACCIA whipped ricotta . . . 14

CHICKEN LIVER MOUSSE onion jam, gooseberry, pickled habanadas . . . 19

MUG OF HEARTH BRODO . . . 8



CANTABRIAN ANCHOVIES . . . 3 each

RIBOLLITA our tuscan vegetable soup with black cabbage, white beans, parm & breadcrumbs. . . 18

CHICORY & PEAR SALAD beet anchovy dressing, sesame walnuts, breadcrumbs, point reyes toma. . . 23

MARINATED CALAMARI chickpeas, olives, celery, oregano, pickled onion. . . 24

JAPANESE SWEET POTATO crab, fennel, apple, brown butter. . . 28

GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27

TORCHIO tomato, eggplant, calabrian chili, pecorino. . . 30

MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32

CARAMELIZED CARAFLEX CABBAGE mushroom, eggplant, walnut, gorgonzola. . . 34

WILD EAST COAST HALIBUT marinated tomato, charred eggplant. . . 46

CRESCENT DUCK BREAST crispy duck confit, fresh shelling beans, poached quince. . . 47

CAMPO GRANDE IBERICO PORK CHOP poached fig mostarda, braised pine nuts. . . 51

GRASS-FED CÔTE DE BOEUF beef fat-fried potatoes, garlic aioli. . . MP

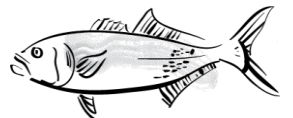
SAUTÉED MARKET GREENS kalamata olives, garlic . . . 16

GRILLED JIMMY NARDELLOS black mission fig, aged cheddar, sunflower seed vin. . . 17

BROCCOLI + CAULIFLOWER bagna cauda, breadcrumbs . . . 17

BUTTER BEANS pistachio, mushroom, pear & parm . . . 16

HOUSE-MILLED POLENTA grilled corn, “cacio e pepe” . . . 15



A LIGHT START

TINY TEENY A HALF-SIZED MARTINI.....	I2
a french gin martini with sea salt garnish	
TINY BEER + SHOT	I2
high life pony + chilled manzanilla sherry OR amaro shot	
BASQUE SPRITZ	I5
basque cider vermouth, alpine bitter, sparkling dry cider	

BRIGHT + FRESH

BITTER ENDING	I9
dry gin, haitian amaro, bénédictine, lemon	
MOONAGE DAYDREAM.....	I9
tequila, mezcal, berto red bitter, lime	
SPICED FIG DAIQUIRI	I9
smith + cross rum, market fig, allspice, lime	
SARDINIAN SOUR	I9
liquore de sardegna, cardamaro, lemon, egg white	

STIRRED



CLASSIC GIBSON	20
neversink gin, vermouth di torino bianco, red pearl onion	
WHITE MEZCAL NEGRONI	20
mezcal, suze, cocchi americano, quinquina blanc	
VIEUX FROM THE ORCHARD	20
rye whiskey, applejack, cocchi di torino, allspice, bitters	

BEER + CIDER

PILSNER kcbe “infinite machine,” NY -12oz-.....	I0
HAZY IPA industrial arts “wrench,” NY – 12oz-	11
SPARKLING ALE transmitter “BNY2,” NY – 16oz-.....	I3
DRY CIDER graft “farm flor,” NY -12oz -	I2



BOOZE-FREE!

AGAVE REVIVER rosemary, lime, agave, ginger beer.....	I3
SPARKLING ROSÉ wölffer, north fork, NY	I3
N/A IPA athletic “run wild IPA,” CT	8
CASAMARA “isla” amaro club soda, MI	7

WINES BY THE GLASS

SHERRY + SUCH – 3oz

FINO EN RAMA alvear, 2018, montilla	I2
AMONTILLADO florido “cruz del mar,” chipiona ..	I3
L’ETOILE VIN JAUNE vandelle, ’17, jura.....	23

BUBBLY

BRUT ROSAT	I8
castellroig “corpinnat,” NV, penedes, ES	
MONTLOUIS-SUR-LOIRE BRUT CHENIN	I9
la taille aux loups, NV, loire, FR	

WHITE

RIESLING KABINETT FEINHERB	I8
karthäuserhof “bruno,” ’23, mosel, DE	
GAVI il poggio “nuvale,” ’25, piedmont, IT.....	I7
COUR-CHEVERNY ROMORANTIN	I9
françois cazin, ’23, loire, FR	
MALLORCA BLANCO	20
mesquida mora “sincronia,” ’25, mallorca, ES	

ORANGE-YOU-CURIOUS?

GRÜNER VELTLINER++ PUSZTA BLANCA!.....	I8
claus preisinger, ’25, burgenland, AT	
MTSVANE andrias gvino, ’23, kakheti, GE.....	I9

ROSÉ

KAMPTAL ROSÉ brundlmayer, ’ 24, kamptal, AT ..	I5
PINOT NOIR+++ charles frey, ’23, alsace, FR.....	I8

CHILLED RED

RUCHÉ DI CASTAGNOLE MONFERRATO ...	I8
gianni doglia, ’25, piedmont, IT	
CINSAULT rogue vine, ’22, itata valley, CL	I6

RED

ROSSESE DI DOLCEACQUA	21
maccario dringenberg, ’24, liguria, IT	
DOURO TINTO « LENTO »	I7
geographic wines, ’23, douro, PT	
PRIORAT GARNACHA++	I9
mas d’en gil “bellmunt,” ’22, priorat, ES	
MONTEFALCO SAGRANTINO	23
roccafiore, ’20, umbria, IT	