



✦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, gooseberries, 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



SPAGHETTI butternut squash, sage, pecorino. . . 30

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

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

WILD EAST COAST HALIBUT hazelnut brown butter, brussels sprouts, peppercorn. . . 46

SPATCHCOCK CHICKEN sunchoke XO, caramelized olives, squash passata. . . 39 half / 78 whole

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

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

BRAISED MARKET GREENS smoked onion, garlic . . . 16

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

BROCCOLI + CAULIFLOWER bagna cauda, breadcrumbs . . . 17

BUTTER BEANS pistachio pear pesto, parm . . . 16

HOUSE-MILLED POLENTA “cacio e pepe” . . . 15



A LIGHT START

- TINY TEENY A HALF-SIZED MARTINI..... 12
a french gin martini with sea salt garnish
- TINY BEER + SHOT 12
high life pony + chilled manzanilla sherry OR amaro shot
- GRANNY JO’S WASSAIL 9
spiced hot apple cider with pineapple and orange peel
add bourbon, rye or rum + 6

BRIGHT + FRESH

- MOSTLY CHARMED LIFE 20
vodka, house-made limoncello, mint, prosecco
- PEAR IN MIND 20
dry gin, green chartreuse, pear, lime
- MOONAGE DAYDREAM..... 19
tequila, mezcal, berto red bitter, lime
- SPICED FIG DAIQUIRI 19
smith + cross rum, market fig, allspice, lime
- SARDINIAN SOUR 19
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-.....10
- HAZY IPA industrial arts “wrench,” NY - 12oz- 11
- SPARKLING ALE transmitter “BNY2,” NY - 16oz-.....13
- DRY CIDER graft “farm flor,” NY -12oz - 12



BOOZE-FREE!

- AMARO SOUR pathfinder n/a amaro, honey, ginger, lemon 15
- AGAVE REVIVER rosemary, lime, agave, ginger beer..... 13
- SPARKLING ROSÉ wölffer, north fork, NY 13
- 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 12
- AMONTILLADO florido “cruz del mar,” chipiona ..13
- L’ETOILE VIN JAUNE vandelle, ’17, jura..... 23

BUBBLY

- BRUT ROSAT 18
castellroig “corpinnat,” NV, penedes, ES
- MONTLOUIS-SUR-LOIRE BRUT CHENIN 19
la taille aux loups, NV, loire, FR

WHITE

- RIESLING KABINETT FEINHERB 18
karthäuserhof “bruno,” ’23, mosel, DE
- TREBBIANO SPOLETINO pardi, ’25, umbria, IT..17
- COUR-CHEVERNY ROMORANTIN 19
françois cazin, ’23, loire, FR
- MALLORCA BLANC 20
mesquida mora “sincronia,” ’25, mallorca, ES

ORANGE-YOU-CURIOUS?

- XAREL-LO + MACABEO HEY! 17
amós bañeres, ’21, catalunya, ES
- MTSVANE andrias gvino, ’23, kakheti, GE.....19

ROSÉ

- KAMPTAL ROSÉ brundlmayer, ’ 24, kamptal, AT ..15
- PINOT NOIR+++ charles frey, ’23, alsace, FR.....18

CHILLED RED

- RUCHÉ DI CASTAGNOLE MONFERRATO ...18
gianni doglia, ’25, piedmont, IT
- CINSAULT rogue vine, ’22, itata valley, CL 16

RED

- DOURO TINTO “LENTO” 16
geographic wines, ’23, douro, PT
- ROSSESE DI DOLCEACQUA 21
maccario dringenberg, ’24, liguria, IT
- PRIORAT GARNACHA++ 19
mas d’en gil “bellmund,” ’22, priorat, ES
- MONTEFALCO SAGRANTINO 23
roccafiore, ’20, umbria, IT