

RAW BAR, CHARCUTERIE & CHEESE

Marinated Olives	11
Housemade Pickle Plate	15
Steak Tartare, Dijon, Shallot, Chive, Caper, Sourdough	25
Fluke Crudo, Preserved Citrus Kosho, Bronze Fennel	28
Braised Leek & Burrata, Lemon Vinaigrette, Sourdough	25
Peekytoe Crab Toast, Saffron Fennel Aioli, Shaved Celery, Chive, Lemon	23

SALADS

Mixed Green, Chive, Dill, Tarragon, Radish, Lemon	17
Dandelion Green, Parmesan, Breadcrumb, Anchovy Buttermilk, Lemon	17
Fennel, Pear, Celery, Pecorino, Almond, Preserved Citrus Vinaigrette	22
Grilled & Raw Chicory, Date, Aged Balsamic, Parmesan, Olive Oil	21
Shaved Trumpet Mushroom, Kohlrabi, Mustard Frill, Pecorino, Lemon	23

VEGETABLES

Kabocha, Whipped Feta, Pomegranate, Brown Butter, Pistachio, Mint	20
Fried Brussels Sprout, Almond Crema, Raisin, Cilantro, Crispy Shallot	20
Grilled Broccolini, Fermented Fresno Vinaigrette, Hazlenut Gremolata	20
Coal Roasted Conehead Cabbage, Bagna Cauda, Breadcrumb, Chive	19
White Tokyo Turnip, Chicken Broth, Chili, Lovage Verde	19
Braised Cannellini Bean, Tomato, Parmesan Brodo, Spigarello, Breadcrumb	19
Grilled Blue Oyster Mushroom, Tarragon Butter, Lemon	21
Wood Roasted Cauliflower, Garlic, Chili, Red Wine Vinegar	19
Fried Japanese Eggplant, Tahini, Burnt Honey, Oregano, Lemon Relish	19
Grilled Bok Choy, Garlic, Chili, Bottarga	21
Japanese Sweet Potato, Salsa Macha, Mint Yogurt, Lime	20
Frites, Aioli, Harissa Ketchup	14

PIZZA

Pomodoro, Confit Tomato, Oregano, Basil, Olive Oil (Add Burrata +6)	22
Potato, Raclette, Garlic, Caramelized Onion, Rosemary, Parmesan, Truffle Oil	26
Mixed Mushroom, Confit Garlic, Olive Oil, Rosemary	27
Brussel Sprout, Crescenza, Garlic, Lemon, Walnut Agresto	29
Four Onion, Goat Cheese, Asiago, Parmesan, Thyme	27
Lamb Sausage, Asiago, Confit Tomato, Broccoli Rabe, Pecorino, Mint	30
Soppressata, Red Onion, Calabrian Chili, Mozzarella	29
Fennel Sausage, Pomodoro, Fontina, Fennel, Chili, Basil	29
Anchovy, Kalamata, Castelvetro, Red Onion, Mozzarella, Lemon	28

PLATES

Grilled Carolina Shrimp, Fermented Chili Butter, Black Garlic, Confit Leek	34
Mussels, Tomatillo, Shallot, White Wine, Grilled Bread	28
Pappardelle, Fennel Sausage, Kale, Pecorino, Lemon, Mint	30
Spaghetti, Guanciale, Confit Tomato, Calabrian Chili, Pecorino	28
Agrolotti, Kabocha, Brown Butter, Confit Leek, Thyme, Hazlenut	30
Bucatini, Anchovy, Parsley, Chili, Lemon, Pine Nut	24
Mushroom Toast, Crème Fraîche, White Wine, Parsley, Sourdough	26
Confit Duck Leg, Braised Red Cabbage, Grape	40
Atlantic Hake, Wilted Escarole, Cranberry Bean, Salmoriglio, Lemon	48
Free Range Chicken, Root Vegetable, Chicken Jus, Chimichurri	44
Heritage Pork Chop, Apple Chutney, Parsley, Lemon	41
14 Oz Rosewood Farm Wagyu Ribeye, Au Poivre, Green Peppercorn, Chive	95



changes & modifications politely declined

we support local, sustainable & organic practices whenever possible

consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness