

DINNER
FALL 2018

002

Marinated Olives <i>citrus, herbs, evoo</i>	6
Mixed Nuts <i>barebare spice, smoke, served warm</i>	5
Pantry Love <i>pickled and fermented vegetables from seasons past and present</i>	6
Coconut-Squash Soup <i>kabocha, vindaloo curry, whipped coconut, nigella seeds</i>	6
Tempura Cauliflower <i>sweet chili sauce, lemongrass, pickled pepper</i>	10
Charred Broccoli <i>pickled onion, raisin, yuzo aioli</i>	9
Togarashi Fries <i>fingerling potatoes, miso aioli, gochujang, dill</i>	10
Seared Cabbage Caesar <i>pickled apple, nori-dijon dressing, walnut, rye crouton</i>	12
Bread + Spread <i>house-made koji pita with a rotating selection of spreads</i>	13
Autumn Salad <i>tender greens, seasonal vegetables, nut brittle, apple-butter vinaigrette, crouton, ricotta</i>	14
Stir-Fried Spaghetti Squash <i>garlic, seaweed, peanut, chiles, lime</i>	12
Crispy Fried Rice <i>kimchi, sesame, soft-cooked egg</i>	14
Roasted Acorn Squash <i>lentil dal, ras el hanout, herb jus, sprouted seeds</i>	17
Cassoulet <i>mixed legumes, sour hearty greens, horseradish, crispy cornbread, chermoula</i>	20
Grilled Trumpet Mushroom <i>Japanese curry, fall vegetables, freekah</i>	20
Fresh Semolina Pappardelle <i>walnut-maitake bolognese, hearty greens, butternut, smoked almond</i>	22
Lavender-Citrus Sorbet <i>beet + jasmine tea coulis, basil seeds</i>	5
PawPaw Froyo <i>gingerbread, coconut, pomegranate, saba</i>	6
Chocolate Avocado Cake <i>cocoa nibs, coconut cream, orange</i>	7

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Executive Chef Ben Kanavel
Sous Chef Todd Rudler

Chef's inspiration This menu was inspired by a three day peyote trip in the woods and the recipes that came with my toaster.