



chef's dinner party | 85

pick your rotisserie item — we'll take care of the rest

sommelier's pairing | 65

always from our favorite womxn winemakers

the garden

watercress panzanella | 15

scallion, duck fat croutons

harvest salad | 15

sweet corn, apple, acorn squash, red onion

carrots | 15

harissa crunch, sheep's labneh

brussels sprouts | 17

honey, candied lemon, mint

winter squash rice | 18

courgette de nice, berbere spice, pumpkin seed, shallot

wild mushroom polenta | 18

pickled chanterelles, ricotta salata, mint

the parker house rolls

with vegetables | 16

& almond dukkah goat butter

with beluga caviar | 38

& creme fraiche

with foie gras terrine | 24

& concord grape jam

the sea

kampachi crudo | 18

cucumber, avocado, smoked harissa

seared scallops | 30

salsify, red grapes, mint

rotisserie dorade | 42

heirloom tomato, purple shiso, shallot

the land

lamb chops | 32

beluga lentils, rainbow chard, vadouvan spice

short rib | 29

potato puree, garlic, ras el hanout spice

rotisserie chicken 32 half | 55 whole

cilantro zhoug & sheep's milk yogurt

rotisserie pekin duck 58 half | 98 whole

citrus vinaigrette, scallion

& a few things we do a little differently...

we source natural & organic ingredients

we choose products free of hormones & antibiotics

we celebrate ingredients from our local farms & farmers

we prioritize sheep & goat dairy for a happier & healthier body

we add a 22% service charge to your total bill

we support fellow womxn-operated businesses by featuring an all womxn-made/owned wine list

the bar menu

house mixed olives | 7

salt & pepper potato chips | 5
pink, green & black peppercorn

chef's cheese plate | 20
three domestic goat or sheep cheeses, persimmon, apple, rosemary crisps

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consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

pecorino gougères | 8

duck croquettes | 7
bechamel, duck, chive

duck fat burger | 22 *bar area only*
muenster, red onion, pickle, lettuce, duck fat mayo

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