

Bread and Butter	10
add on boquerones	+4
add on seasonal pickles	+3
Tuna Prosciutto	19
mushroom garum, meyer lemon, olive oil	
Trout Mousse	19
sourdough, trout roe, dill	
Little Gem Salad	21
green goddess, black sesame, burnt leek, herbs	
Chicory Salad	23
roasted allium, Ojibwe wild rice, black pepper	
Heirloom Tomato Carpaccio	16
tropea onion, boquerones, chives, horseradish	
Kanpachi Crudo	22
charred pineapple, cucumber, radish, sea beans, bottarga	
Snap Pea & Chevre	21
pea leaves, nectarine, mint, calabrian chili	
Summer Eggplant	20
french beans, bagna cauda sorrel, breadcrumb	
Prawn Pot Pie	33
parsnip, pearl onion, espelette	
Heritage Chicken	31
asparagus, ramp pistou, jus	
Fish of the Day	30
sungold tomatoes, summer squash, shallot, lovage	
Dry Aged Steak	MP
compound butter, confit garlic, black pepper, horseradish	
Dry Aged Duck	65/120
brown rice vinegar agrodolce, duck leg confit, parsnip, hazelnut	

Notice: Consuming Raw or Undercooked Meats, Poultry, Sea-
food, Shellfish or Eggs may increase your risk of
foodborne illness