LAZY BEAR RESERVE CAVIAR
by Tsar Nicoulai, 1.5oz local white sturgeon caviar, wild fennel custard, warm butter-toasted brioche 75

BUTTER BEAN MISO SOUP
House miso made from fresh shelling beans in summer 2017 7

CHEESE BOARD & PRESERVES
Three local cheeses, with olive oil crackers and condiments 17

BUTTERMILK BISCUITS & COUNTRY HAM
Baked to order, with fermented chili & honey butter, and Benton’s country ham 15

FRESH CORN GRITS
Milled each day from Brentwood sweet corn, with a large amount of Australian winter truffle grated on top 25

FISH BITS
GRILLED KING SALMON BELLY, gin-cured and skewered, with eucalyptus 7
PUFFED FISH SKIN CHIPS, cured trout roe, dill tartar sauce 11

HOUSE-MADE BERKSHIRE CHARCUTERIE
BAY-CURED BACON SNACK, garden sorrel, California bay vinaigrette 5/ea
FRIED BOLOGNA SANDWICH, house-processed cheddar, honey mustard, sourdough 11

MEATY LEFTOVERS
BURNT ENDS OF RACK OF LAMB, two grilled Dad chops, carrot barbecue sauce 14
DUCK CONFIT RICE, sizzling in a clay pot, pickled apriums, puffed brown rice 13

EMBER S’MORES
Grilled marshmallow, dark chocolate, and graham crackers 7/ea

SLICE OF HUMMINGBIRD CAKE
Banana cake, cream cheese frosting 7