

SHARING

sourdough baguette, *spreads* 8 *v

add australian winter truffle butter 16 *v

goat cheese, *balsamic, eggplant* 9 *v

pepperoni pizza, *mozzarella, tomato, basil, honey* 20

mushroom pizza, *cherry tomato, shishito pepper,*

grana padana, garlic scape pesto, pine nut 20

french fries, *dijon aioli, sriracha mayo* 9 *gf

lamb meatballs, *mint, yogurt, cucumber* 9

lomo, *mesclun, citrus, crouton* 12

ceviche, *snapper, mango, tostones, red & yellow*

chili cream 13 *gf

eggplant croquettes, *garlic aioli* 8 *v



CROSTINI

negrini bresaola, *labneh, candied orange peel* 9

soppressata, *pesto, arugula, gorgonzola, lemon* 9

coppa, *quail egg, hollandaise, caviar, chive oil* 9



SMALL PLATES

jerk chicken, *avocado creme, sweet lime heat* 9 *gf

crab soufflé, *leek ash, roasted leek, beurre blanc* 15

sea scallops, *squash ravioli, prosciutto, sage pesto* 19

coppa wrapped local asparagus, *ramp chimichurri,*

hollandaise 12 *gf

smoked chicken wings, *sweet chili* 9 *gf

spork

CHARCUTERIE

coriander salami

lonza

basturma

soppressata

country terrine

coppa

diablo

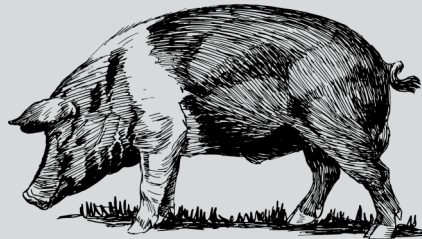
rillet

filetto

hungarian salami

served with housemade accompaniments

small 24 / large 39



SALADS

charred romaine, *cucumber, parmigiano, anchovy, onion* 10

spork garden salad, *tiny seed farm greens, spork garden*

vegetables, pepitas, ricotta salata, borage, nasturtium,

blistered tomato vinaigrette 13 *v *gf

smoked roots, *black quinoa, arugula, pea shoots, feta, currants,*

almonds, strawberries, tahini 13 *v *gf

roast za'atar beets, *sunflower shoots, radish beans, labneh,*

honey, flatbread, extra virgin olive oil 12 *v

panzanella, *greens, sprouts, bread, basil, sopressata, lonza,*

fresh mozzarella, olive-caper dressing 13

PASTA (tapas / full size)

tagliatelle, *veal bolognese, parmigiano* 13 / 24

spaghetti, *guanciale, eggplant, roast garlic,*

shishito peppers, pistachio 13 / 24

green linguine, *pancetta, tomato, bay scallops,*

lemon butter 14 / 26

straw & hay, *guanciale, ramp pesto, fiddlehead ferns,*

ricotta salata, preserved lemon, toasted panko 13 / 24

smoked brisket ravioli, *kale, carrot, chive oil,*

tomato demi 14 / 26

fettuccine, *australian winter truffles, grana padana,*

black pepper 24/48 *v



LARGE PLATES

seared ora king salmon, *smashed spork garden*

cucumber & banana peppers, orange sesame

vinaigrette 25 *gf

mussels, *caramelized onion, black pepper, wine,*

curry, toasted cream, fries 19

spicy yogurt tuna, *purple potato, radish beans, cherry*

tomato, nasturtium, saffron beurre blanc 28 *gf

grass-fed hanger steak, *ramp chimichurri, asparagus,*

roast salt fingerlings, reduction 26 *gf

smoked brisket, *béarnaise, bordelaise, fettuccine,*

chimichurri, pancetta, burnt ends, poached egg 24

halibut cheeks, *yellow plantains, braised fennel,*

pistachio, spork garden summer beans, nasturtium,

butter sauce 29 *gf