

spork

sharing

bread & spreads 8 *V

in-house cured meat boards (see charcuterie menu)

jars

assorted olives 7 *V *GF

bread & butter pickles 6 *V *GF

goat cheese, balsamic-eggplant marmalade 9

smoked almonds, brown butter, sea salt 8 *V *GF

white bean spread, savory biscotti 8 *V

hummus, smoked almond, date, honey 9 *V

tapas

crostini, coppa, quail eggs, hollandaise, caviar, chive oil 9

sweet potato gnocchi, walnuts, castelmagno fondue 8 *V

guanciale, mascarpone, pickled shallots, mint, crostini 7

soppressata, arugula, pesto, gorgonzola, lemon, crostini 7

bites

french fries, dijon aioli, sriracha mayo 9 *GF

arancini, pickled apricot, prosciutto, arugula, trumpets, mozzarella, truffle butter 12

jerk chicken, sweet lime, avocado cream 9 *GF

jumbo lump crab soufflé, roasted leeks, leek ash, sauce beurre blanc 15

fauxlafel, kidney bean, pepper, walnut, pomegranate 8 *V

lamb meatballs, mint, yogurt, cucumber 9

merguez sausage, brie, mustard, chickpea flatbread 11 *GF

scallops, butternut squash ravioli, prosciutto, sage pesto 19

squash hummus, pickled onions, candied jalapeños, pepitas, feta, flatbread 9

mushrooms, maitake, trumpet, 'nduja, almond, sherry 9 *GF

pizza

fresh mozzarella, pepperoni, tomato, basil, hot honey 20

salads

charred romaine, cucumber, parmigiano, anchovy, onion 10

pear, grana padano, prosciutto, cashew, lemon 12 *GF

smoked root vegetables, rainbow carrot, quinoa, arugula, turnips, feta, currants, tahini 12 *V *GF

pasta: tapas / full size

pulled pork mac & cheese 12 / 22

tagliatelle, veal bolognese, parmigiano 13 / 24

black truffle, butter, grana padano, pasta 35 / 90

smoked brisket ravioli, kale, carrot, chive oil, tomato demi 14 / 26

green linguine, bay scallops, pancetta, tomato, lemon butter 14 / 26

black spaghetti, lobster, oven dried tomato, roasted cipollini 16 / 30

linguine, pistachio, royal trumpets, maitake, maderia, cream 12 / 22

vegetarian spaghetti, pesto pinenut, grana padano, sundried tomatoes 12 / 22 *V

composed

mussels, caramelized onion, black pepper, wine, curry, toasted cream, fries 19

potato gnocchi, pastrami ragu, brussels sprouts, yogurt fondue 15

salmon, pomegranate, coriander, guanciale, gnocchi, roast cauliflower 20

braciola, stuffed braised steak, veal, currants, pine nuts, mozzarella, orange zest, polenta 12

large plates

wagyu skirt steak, garlic-labneh ravioli, huitlacoche emulsion, burgundy jus, sauteed brussels sprouts 38

brisket burger, cheese, pickled onions, candied jalapeno, dijon mayo, potato bread toast 15

roast meat plate (serves two)

pastrami, bone-in pork loin, bbq duck, sausage, salt potatoes, squash hummus, braised red cabbage, mustard brandy cream 95 *GF