



SMALL PLATES

Rock Shrimp Stuffed Jalapeño 17

three cheese, pepita miso mole, cricket mayonnaise

Crispy Octopus 25

poblano pepper spuma, crispy leeks, napa wasabi slaw, 'nduja sausage *GF

Wagyu Tartare 22

dijon greasy grits miso, capers, black garlic, shallots, quail yolk

Ceviche 20

daily fresh fish market selection, mango, fermented tomato water citrus vinaigrette, sporkgarden peppers, pickled berries, black garlic, sweet potato, giant corn, plantain tostones

Seared Scallop 22

truffle tortellini, carrot purée, sherry truffle jus

Asparagus Two Ways 20

char-grilled local asparagus with tomato coulis,
asparagus soup with white truffle cream *GF *V

Hummus & Cracker 16

choice of one

- **Spork Garden Salad** with sunchoke purée, english peas, frisée, poached egg, asparagus tips, snap peas *GF *V
- **Charred Romaine Salad** with chèvre-caesar, duck fat fried potato croutons *GF
- **Lamb Meatball** with mint yogurt, cucumber, fermented ratatouille
- **Beet Salad** with chèvre, pepitas, red onion, apples, arugula, orange vinaigrette *GF *V

ENTREES

Tagliatelle Bolognese 36

veal, pork, beef, prosciutto crisps, ricotta

Forest Mushroom Ravioli 33

two cheese, tomato water, crispy brussels sprouts, koji seared mushrooms,
ricotta salata, sunflower seeds, carrot crème *V

Rapini Pesto 30

tagliatelle, pistachio miso, black shallot, lemon, pine nut, grana padano *V

Whole Roasted Branzino 42

tomato-black garlic chimichurri, melted leek purée, rainbow carrots *GF

Duck Breast 43

sunchoke sweet potato hash, fermented tomato jam, rosemary black bean reduction *GF

Koji Rye Fried Chicken 39

creamy polenta, chili apple glaze, fried brussels sprouts

Dry Aged Prime Strip 73

foie gras, pecan miso butter, fermented blackberry jelly, duck fat potatoes,
snap peas, roasted poblano cream sauce *GF

Wagyu Eye 73

black shallot mashed potatoes, spork garden greens, fermented tomato hollandaise *GF

Wagyu Spinalis 76

lobster corn dog, grilled asparagus, smoked potato purée, lobster velouté, madeira jus

Extravagance!

add Seared Foie Gras \$25

Chef Christian Frangiadis
Sommelier Carrie Clayton

Sous Chef Mike Bickel
Chef de Partie Marilu Castro Adames

General Manager Sean Enright
Head Bartender Wesley Burdette

Gardener Sophia Garbos