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Housemade Artisanal Bread 4

extra virgin olive oil

Fried Brussels Sprouts 7

braised duck, currant agrodolce, basil

Castelvetrano Olives 5

peppadew pepper, preserved lemon, celery

Umami Doughnut 8

braised striploin, raclette

Winter Squash Caponata 7

french feta, toasted pine nuts

F I R S T C O U R S E

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Escolar 15

pear, scotch bonnet, red onion, coriander, pomegranate, celery, calamansi

Roasted Baby Beets 11

cajeta, goat cheese, persimmon, black walnut, cress

Wedge Salad 11

baby iceberg lettuce, mighty vine tomato, radish, grilled pepper, cranberry bean, montamore, charred  
scallion ranch

– add grilled pork belly +3

Crispy Pork 14

tonnato, smoked fingerling potatoes, harissa, carrot, radish

Bone Marrow 18

parker house roll, turnips, radish, fresno, allium, bergamot-celery salsa verde

H O U S E M A D E P A S T A

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### Braised Duck Lasagna 20

mustard greens, mirepoix, bechamel braise, citrus, puffed wild rice

### Agnolotti 18

butternut squash, coffee, ricotta, hazelnuts, baby turnips, peppery greens, horseradish, lemon

### Pork Tagliatelle 19

tart apple, marcona almond, arugula

## E N T R E E S

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### Strip Loin 38

wilted mustard green, new potato, garlic roasted mushroom, salsa verde

### Lamb Loin 36

pistachio-yogurt panna cotta, ceci neri, castelvetrano, ginger, lemon

### Seafood Stew 26

*market fish, mussels, fennel, tomato, pork 'nduja, grilled baguette, aioli, delicate herbs*

### Portuguese Spiced Chicken 28

potato puree, gribenes, roasted carrot, leeks, citrus-thyme chicken jus

### Market Fish 28

chestnut puree, apple, sand pear, fermented kohlrabi, rye berries, caraway

### Hominy-Legume Stew 21

peanuts, chickpea, soft egg, eggplant, peppers, sungold tomato, apricot

### Caramelized Brassicas & Roman Gnocchi 22

puffed and sprouted grains, golden raisins, capers, calabrian chili, salmoriglio