

starters

the baker and cakemaker bread | butter,
fleur de sel 2

fresh popcorn | black truffle butter 8

castelvetrano olives | preserved lemon,
rosemary, fennel pollen 8

selection of artisan cheeses | seasonal
accompaniments 17 with charcuterie 25

½ dozen oysters on the half shell
champagne mignonette, cocktail sauce 18

selection of dips | baba ganoush, muhammara,
hummus, house flatbread 13 extra flatbread 2

puree of mushroom soup | crispy sunchoke,
porcini crema 9

roasted heirloom fall squash | pumpkin seed tahini,
pomegranate molasses, sheep milk feta,
chile, herbs 13

wagyu steak tartare | house sauerkraut,
smoked gouda, russian dressing,
rye crisps, pastrami spice 15

foie gras and chicken liver mousse | vin santo,
poached quince, toasted brioche 15

roasted lamb meatballs | carrot harissa,
medjool dates, pistachio, yogurt 16

mixed chicory salad | kohlrabi, fall fruit,
aged cheddar, hazelnut, quince vinaigrette 13

tuscan kale caesar | white anchovy,
lemon bread crumbs, parmigiana reggiano 12

crispy brussels sprouts | miso,
toasted peanut, sriracha-lime 11

entrees

ora king salmon | butternut squash,
cauliflower, shiitake, bloomsdale spinach,
brown butter vinaigrette 32

muscovy duck breast | parsnip-pear puree,
brussels sprouts, hazelnut, buckwheat jus 29

steamed mussels | lemon herbs, serrano chile,
garlic, white wine, grilled bread 18

tagliatelle pasta | shrimp fra diavolo, nduja,
escarole, white beans 14/24

cider brined pork chop | creamed savoy cabbage,
bacon jam, prune, walnut-celery relish 32

mishima wagyu sirloin | black garlic, broccoli,
bone marrow-fall vegetable hash 36

braised grass-fed beef cheeks | potato puree,
glazed root vegetables, horseradish, red wine 30

Please inform your server of any allergies.

20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.