

starters

the baker and cakemaker bread | butter,
fleur de sel 3*

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

kampachi crudo | green apple, shiso,
purple daikon, yuzu kosho 16

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, persimmon,
aged cheddar, hazelnut, quince vinaigrette 13

romaine heart caesar | white anchovy,
lemon bread crumbs, parmigiana reggiano 12

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

entrees

hawaiian swordfish | braised fennel, beets,
satsuma mandarin, pistachio butter 32

crispy duck confit | flageolet beans,
braised bacon, baby carrot, winter greens,
blood orange marmalade 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 | pickled chanterelle,
broccolini, spring onion, black garlic romesco 37

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

roasted heirloom winter squash | kale,
pumpkin seed tahini, pomegranate molasses,
feta, puffed quinoa, chiles, herbs 17

*\$1.00 of each bread order will be matched by carpe vino
and donated to auburn interfaith food closet

Please inform your server of any allergies.

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