

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 | tzatziki, muhammara, hummus,
house flatbread 13 extra flatbread 2

puree of mushroom soup | porcini, truffle crema 9

grilled octopus | chorizo, grilled chicories,
muhammara, blood orange crumbs 19

foie gras and chicken liver mousse | maple gelee,
poached quince, toasted brioche 15

soy braised pork belly | black sesame puree,
tamarind, asian pear salad, tsukemono 15

dino kale salad | caramelized cauliflower,
aged cheddar, pickled golden raisin,
hazelnut vinaigrette 12

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

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

entrees

bluenose bass | parisian gnocchi, smoked ham,
green garlic, pickled trumpet mushroom,
shellfish butter 35

crispy duck confit | flageolet beans,
braised bacon, baby carrot, winter greens,
blood orange marmalade 29

steamed manila clams | nduja, almond milk,
green garlic, vermouth, grilled bread 20

tagliatelle pasta | pork bolognese, marjoram,
calabrian chile, parmigiano reggiano 12/22

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

sunchoke risotto | dino kale, winter squash,
black truffle butter 22

*\$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.