

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

puree of new potato and green garlic soup
crispy leeks, truffle crema, guanciale 9

soba noodle salad | squid, shaved asparagus,
gochujang dressing, fresh herbs,
black garlic miso, crispy shallot 15

chicken liver mousse | balsamic gelee,
blood orange marmalade, grilled bread 15

pork "wings" | soy caramel,
stir fry of baby bok choy, toasted peanut 12

seared day boat scallops | cauliflower,
pickled golden raisins, capers, crispy prosciutto 16

spring pea salad | snow peas, snap peas,
burrata alla panna, cured egg yolk,
hazelnut, guanciale vinaigrette 14

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

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

entrees

alaskan halibut | parisian gnocchi, smoked ham,
green garlic, pickled trumpet mushroom,
shellfish butter 36

P.E.I. mussels | nduja, almond milk, green garlic,
vermouth, grilled bread 20

bucatini pasta "carbonara" | pancetta, baby artichoke,
black truffle asiago, farm egg 12/22

beelers double cut pork chop | spring onion soubise,
asparagus, marble potato, maitake mushroom,
truffle jus 36

mishima wagyu sirloin | english peas, spring onion,
kimchi fried rice 32

roasted lamb roulade | fava bean cassoulet,
baby carrot, baby turnip, sauce verte,
anchovy bread crumb 33

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. **we use
peanut oil in our fryers.**