

PROCURING YOU THE FRESHEST INGREDIENTS WE CAN FIND

DINNER MENU



EXECUTIVE CHEF

Taylor Neary

MENU

06.11.18

DATED

C O L D

<b>LOCAL GREENS</b>	LETTUCES. FARRO. RAW SUMMER VEG. CHARRED PEPPER VIN.	9
<b>TUNA CRUDO*</b>	STRAWBERRY. AVOCADO. CUCUMBER. OLIVE OIL. FLAKEY SALT	15
<b>BIBB LETTUCE</b>	CITRUS SUPREME. COALED HAZELNUT. PECORINO.	9
<b>CHAR SASHIMI*</b>	GUANCIALE. CAVIAR. GRAPEFRUIT.	13
<b>GRAINS + BURRATA*</b>	PRESERVED LEMON. SPECK. PEACH. FARM HERBS.	11

FARM FRESH

V E G

**WATERMELON & MANDOURI CHEESE:**  
CHIVE. FENNEL JAM. BALSALMIC. 9

**PEARL BARLEY RISOTTO:** WATERCRESS.  
TRUMPET MUSHROOM. PECORINO. 9

**CHARRED SHISHITO PEPPERS:** TEPACHE  
GLAZE. CIPOLLINI. BOTTARGA. 9

**HEARTH CAULIFLOWER:** PEACH SALSA VERDE.  
FRIED CAPER. LOCAL GREENS. 7

**ROASTED BABY POTATOS:**  
HERB AIOLI. HORSERADISH. LEMON. 5

**GRILLED LOCAL KALE:** MUSHROOM.  
PORK BELLY. PICKLED LEEK. PARMESAN. 9

**COAL ROASTED BEETS:** AVOCADO.  
CHILI AGRODOLCE. PEACH. ASPARAGUS. 10

SELECTION OF 3 CHEESES\*

15

H O T

**PORK BELLY** SMOKED POBLANO. AVOCADO. SALSA VERDE. 12

**WOOD FIRE ARTIC CHAR\*** HERBY FARRO. MUSHROOM. YOUNG LEEK. 16

**SPAGHETTI ALLA CHITARRA** CHARRED ONION. TOMATO. PRESERVE LEMON. 14

**BONE MARROW TOAST** SOUR DOUGH. BEECH MUSHROOM. CURED YOLK. 15

**SEARED TUNA\*** TOMATO NAGE. BULGAR. MINT. BLOOD ORANGE. 16

**CHARRED OCTOPUS** KING TRUMPET. PICKLED ONIONS. HERB AIOLI. 14

**HEARTH STEAK\*** ROASTED ASPARAGUS. COULDRON JUS. CAULIFLOWER. 19