

## SUNDAY SERIES

### FRIED CHICKEN \* \_\_\_\_\_ 25

3 pieces boneless chicken thighs, thai chili gastrique, yuzu ranch, escabeche

### HALF OFF SELECT BUBBLES

+ \$5 off bubbles by the glass

## RAW

### OYSTERS \* \_\_\_\_\_ HALF DOZEN 24 | FULL DOZEN 48

persimmon mignonette, cocktail sauce, fresno hot sauce, lemon

### CRUDO \* \_\_\_\_\_ 18

kanpachi, aji amarillo leche de tigre, blood orange, fried garlic, scallions

### BEEF TARTARE \* \_\_\_\_\_ 18

black garlic dijon vinaigrette, crispy potatoes, egg yolk

## LIGHT FARE

### BREAD & BUTTER \_\_\_\_\_ 7

japanese milk rolls, european salted butter

### TEMPURA MUSHROOMS \* \_\_\_\_\_ 15

coral mushrooms, apple-miso gastrique, horseradish aioli

### CAESAR SALAD \* \_\_\_\_\_ 13

baby gem, parmesan, toasted breadcrumbs, cured egg yolk

ADD CRAB CAKE 18, CHICKEN 12, SALMON 15

### BEET SALAD \_\_\_\_\_ 16

blood orange vinaigrette, green goddess emulsion, candied pistachios, ricotta salata

## PASTA

### RIGATONI \_\_\_\_\_ 30

fennel sausage, san marzano pomodoro, pecorino, basil

### SPAGHETTINI \* \_\_\_\_\_ 40

lobster, beurre blanc, fresno chiles, chives

### MAFALDINE \_\_\_\_\_ 28

oyster mushroom, drunken goat, cracked black pepper, chives

ADD CHICKEN 12

## FOR THE TABLE

### CHEESE BOARD \_\_\_\_\_ 26

four assorted selections, accoutrements, housemade bread

### CHICKPEA FRITTER \_\_\_\_\_ 18

white cheddar mornay, roasted carrots, chili garlic crisp

### CRAB CAKE \* \_\_\_\_\_ 28

parsley aioli, lemon-fresno gastrique

### MUSSELS \* \_\_\_\_\_ 21

green curry broth, serrano, thai basil, sourdough

### BROCCOLINI \_\_\_\_\_ 10

dill vinaigrette, aged white cheddar, crispy leeks

### CRUSHED POTATOES \_\_\_\_\_ 9

hot sauce powder, yuzu kosho aioli

### CHARRED CABBAGE \_\_\_\_\_ 10

dijon mustard, crispy shallots, pecorino

## MAINS

### HALIBUT \* \_\_\_\_\_ 36

pomme purée, pepper relish, watercress salad

### SALMON \* \_\_\_\_\_ 36

crispy rice cake, romanesco, citrus, chive beurre blanc, trout roe

### EGGPLANT MILANESE \_\_\_\_\_ 28

basil purée, toasted almonds, charred zucchini & tomato salad

### HALF CHICKEN \* \_\_\_\_\_ 38

parisian gnocchi, caper-brown butter jus, arugula

### SHORT RIB \_\_\_\_\_ 39

'nduja collard greens, grilled corn, radish, chimichurri

### PORK CHOP \* \_\_\_\_\_ 36

confit potatoes, spinach, mustard seed-bacon glaze

### NY STRIP \* \_\_\_\_\_ 48

sautéed red kale, confit garlic, bordelaise

ADD CRAB CAKE 18

*parties of 6 or larger are subject to a 20% automatic gratuity health & wellness fee of 3% will be applied to all checks*

*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*