

dips

- ole & steen olive oil, salted focaccia roll (per piece) 6
- green chickpea hummus, whole wheat pita, crudité 23
- fire roasted red bell pepper dip, dukkah, whole wheat pita 17
- spring pea guacamole, warm crunchy tortillas 22

crudos & raw

- oysters on the ½ shell ½ dz 25
- clams on the ½ shell ½ dz 12
- razor clams, yuzu vinaigrette 21
- shrimp cocktail, lemon 21
- flake tartare, shiso, kohlrabi, plum sesame 25
- yellowfin tuna, roasted tomato jam, crispy sourdough 28

apps

- broccoli soup, coconut & lime 15
- freshly sliced prosciutto or mortadella, gnocchi fritto 22/21
- selection of 4 local cheeses, honeycomb, marcona almonds 30
- wood-fired grilled olives, orange, rosemary 8
- dosa, yogurt, avocado, lemon dressing, sprouts 24
- pretzel crusted calamari, spicy tomato sauce, grainy mustard 23
- sautéed hopper shrimp, sizzling garlic, tepin chili, parsley, lemon 27
- peekytoe crab toast, dill, lemon aioli 27

salads

- avocado lettuce cups, toasted cumin, serrano, lime, pepitas 23
- kale salad, avocado, sunflower seeds, lemon 20
- mustard greens & radishes, sesame dressing, shiso, meyer lemon 20

pizza

- tomato, mozzarella, basil 22
- black truffle, fontina, farm egg 32
- spinach, goat cheese, herbs 23
- green asparagus, ricotta & spicy pepperoni 24
- mushrooms, 3 cheeses, garlic parsley oil, farm egg 26

market table

-  kohlrabi, banana roasted in coals, pasilla chili garlic dressing 14
-  roasted broccoli, pistachio crumbs, lime 19
-  wood-fired roasted green asparagus, nicoise olives, basil 18
-  tender beets, silken coconut, pink lady apples 17
-  grilled maitake mushroom, goat cheese, fresno vinaigrette 23
-  grilled rhubarb, celery, avocado, caesar dressing 19
-  roasted cauliflower, turmeric sauce, dates, taggiasca olives 18
-  roasted carrots, seed butter, red chili sambal 20
-  wood-fired roasted whole artichoke, aioli, herbs 20
-  morel mushroom in macadamia cream, garlic bread & dill 28
-  grilled avocado, fresh wasabi, white soy 12
-  warm leeks, mustard vinaigrette, oregano, hazelnuts 16
-  braised fennel, almond cream, lemon, nutmeg 16
-  white asparagus, buttermilk vinaigrette, meyer lemon, dill 35
-  baked sweet potato, chili butter, sea salt 15
-  celeriac francese, tender leeks, calabrian chili 18

pasta

- ricotta agnolotti, san marzano tomato sauce, parmesan, chili 28
- paccheri pasta, mushroom walnut bolognese, celery, mint 29
- crackling macaroni and cheese 18

tacos & masa

- griddled hake tacos, chipotle aioli, cabbage-apple slaw 26
- chipotle chicken tacos, crispy skin, grilled jalapeno salsa 25
- pork confit tacos, pickled pineapple, fresno chili relish 25
- spring pea & mozzarella empanadas, green chili yogurt 18
- spiced ground beef & celery root empanadas, tomato salsa 22
- green asparagus quesadilla, oaxaca cheese, jalapeno salsa 19

fish, poultry, meat, others

- charred octopus, romesco sauce, lemon 36
- whole grilled black sea bass, herbal salsa, warm tortillas 42
- crispy skin arctic char, shaved fennel, herbs 32
- whole roasted lobster, oregano, red chili MP
- buttermilk fried quail, pickled fennel, jalapeno salsa 26
- arroz con pollo, crispy skin, lemon zest, black pepper 34
- grilled organic half chicken, spring onions, lemon 30
- al pastor campo grande pork chop, tomatillo salsa
- charred fava beans 39
- umami glazed portobello burger, herbed fries 24
- gruyère cheeseburger au jus, frizzled onions, herbed fries 32
- beef skirt steak or tenderloin, salsa verde, lime 35/48
- 32 oz dry-aged ribeye for two 120
- steamed eggs, broccoli & cheddar cheese 18
- silken tofu, crispy yuba, sichuan chili broth, peanut, black lime 19

sides

- housemade french fries 14
- mashed potatoes 14
- lentils, sweet potato 14

cocktails

sparkling

lychee raspberry bellini poggio costa prosecco, raspberry, lychee 18

brooklyn 75 dorothy parker rosé gin, honey, mittnacht crémant d'alsace lavender 21

carousel spritz lillet blanc, pallini limoncello, le mone aperitif lemon bitters, white cacao, prosecco, club soda 19

vodka

espresso martini e11even vodka, espresso, coffee liqueur, vanilla 21

farmhouse martini alb vodka, vermouth, dill brine, dill cheese olive 22

yuzu vodka soda, alb vodka, yuzu sake, st. george basil eau de vie yuzu bitters, yuzu soda 19

gin

cucumber martini hendrick's gin, cucumber, mint, lemon 20

rhubarb gimlet bombay sapphire gin, rhubarb, rosé wine rhubarb bitters 20

beach club negroni, ford's gin, lillet rosé, acobia bitters, coconut grapefruit bitters 22

agave

ginger margarita milagro reposado, cointreau, ginger, lime 20

passion fruit paloma del maguey vida mezcal or codigo 1530 blanco passion fruit, lime, ancho reyes, passion fruit soda 23

basil jalapeño margarita bribon anejo, serranos, lime, thai chili 24

rum

mojito tropicale diplomatico planas rum, mango, fresh mint removed milk, club soda 18

whiskey & bourbon

jungle old fashioned michter's bourbon, roasted pineapple lime bitters 23

abc manhattan jay walk rye, vermouth, bitters 23

wines by the glass

sparkling

prosecco, poggio costa, valdobiaddene mv 17

cava rosé, conquilla, catalonia mv 19

champagne, marc hebrart, blanc de blancs, brut mv 28

white

sauvignon blanc, serge laporte, sancerre 2024 25

chardonnay, domaine vocoret, chablis 2023 25

blanc blend, domaine du bagnol, cassis 2023 17

riesling, château bela, slovakia 2020 19

timarosso, tenuta san giacomo, derthona 2023 20

red

bordeaux blend, château clarisse, puisseguin-saint-emilion 2019 27

cabernet sauvignon, routestock, napa valley 2022 24

pinot noir, joyce, central coast, california 2022 20

sangiovese, tolaini, chianti 2022 19

syrah, domaine stéphen ogier 2021 18

non-alcoholic

zero-proof

love conquers all sparkling elixir 12

unified ferments, kombucha, lapsang souchong 12

unified ferments, kombucha, wen shan bao zhong 12

unified ferments, kombucha, rhododendron 12

cold-pressed juices

turmeric tonic, lemon, lime, local honey, himalayan salt 12

green glow, apple, cucumber, spinach, kale, ginger, lemon 12

root reboot, carrot, beet, lemon, orange, ginger 12