

## dips

- ole & steen olive oil, salted focaccia roll (per piece) 6
- green chickpea hummus, whole wheat pita, crudité 18
- fire roasted red bell pepper dip, dukkah, whole wheat pita 17
- spring pea guacamole, warm crunchy tortillas 16

## crudos & raw

- oysters on the ½ shell ½ dz 22
- clams on the ½ shell ½ dz 12
- razor clams, yuzu vinaigrette 21
- shrimp cocktail, lemon 21
- flake tartare, shiso, kohlrabi, plum sesame 22
- yellowfin tuna, roasted tomato jam, crispy sourdough 28

## apps

- broccoli soup, coconut & lime 15
- freshly sliced prosciutto or mortadella, gnocchi fritto 22/18
- selection of 4 local cheeses, honeycomb, marcona almonds 30
- wood-fired grilled olives, orange, rosemary 8
- dosa, yogurt, avocado, lemon dressing, sprouts 20
- pretzel crusted calamari, spicy tomato sauce, grainy mustard 19
- sautéed hopper shrimp, sizzling garlic, tepin chili, parsley, lemon 23
- peekytoe crab toast, dill, lemon aioli 25

## salads

- avocado lettuce cups, toasted cumin, serrano, lime, pepitas 19
- kale salad, avocado, sunflower seeds, lemon 18
- endive & castelfranco radicchio, hakurei turnips, asian pear
- cashew ranch dressing 20

## pizza

- tomato, mozzarella, basil 22
- black truffle, fontina, farm egg 30
- 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 16
-  wood-fired roasted green asparagus, nicoise olives, basil 18
-  tender beets, silken coconut, pink lady apples 17
-  grilled maitake mushroom, goat cheese, fresno vinaigrette 19
-  grilled rhubarb, celery, avocado, caesar dressing 19
-  roasted cauliflower, turmeric sauce, dates, taggiasca olives 18
-  roasted carrots, seed butter, red chili sambal 19
-  wood-fired roasted whole artichoke, aioli, herbs 19
-  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 28
-  baked sweet potato, chili butter, sea salt 14
-  celeriac francese, tender leeks, calabrian chili 18

## pasta

- ricotta agnolotti, san marzano tomato sauce, parmesan, chili 21
- paccheri pasta, mushroom walnut bolognese, celery, mint 22
- crackling macaroni and cheese 18

## tacos & masa

- griddled hake tacos, chipotle aioli, cabbage-apple slaw 22
- chipotle chicken tacos, crispy skin, grilled jalapeno salsa 24
- pork confit tacos, pickled pineapple, fresno chili relish 23
- spring pea & mozzarella empanadas, green chili yogurt 17
- spiced ground beef & celery root empanadas, tomato salsa 18
- green asparagus quesadilla, oaxaca cheese, jalapeno salsa 19

## others

- steamed eggs, broccoli & cheddar cheese 18
- silken tofu, crispy yuba, sichuan chili broth, peanut, black lime 19
- buttermilk fried quail, pickled fennel, jalapeno salsa 26
- charred octopus, romesco sauce, lemon 26
- umami glazed portobello burger, herbed fries 24
- gruyère cheeseburger au jus, frizzled onions, herbed fries 28
- whole grilled black sea bass, herbal salsa, warm tortillas 32
- arroz con pollo, crispy skin, lemon zest, black pepper 28

## simply cooked

- crispy skin arctic char, shaved fennel, herbs 27
- whole roasted lobster, oregano, red chili 48
- grilled organic half chicken, spring onions, lemon 30
- al pastor campo grande pork chop, tomatillo salsa
- charred fava beans 38
- beef skirt steak or tenderloin, salsa verde, lime 33/48
- 32 oz dry-aged ribeye for two 120

## sides

- housemade french fries 12
- mashed potatoes 12
- 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

queen martini grey goose vodka, rosé vermouth blend mangosteen, grapefruit bitters 23

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

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

### gin

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

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

black forest negroni ford's gin, lillet rosé, acobia, cherry, cacao 22

### agave

ginger margarita milagro reposado, cointreau, ginger, lime 20

passion fruit paloma del maguey vida mezcal, 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

champagne, ruinart, brut mv (375ml) 85

### 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

### 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

## 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