



Daily breads w/ choice of butter: \$9
 chili garlic, lemon caper, miso maple

+ALL 3 BUTTERS \$7 +ADD WHITE ANCHOVIES \$5 +ADD SMOKED TROUT ROE \$6

*East coast oysters, house cocktail, ginger mignonette	3/\$12 6/\$24	*Hamachi crudo, yuzu brown butter, crispy capers	\$21
+ADD CAVIAR \$15		*Tuna sashimi, coconut milk, pineapple, herbs, thai chili, crispy garlic, cashews	\$22
Jumbo shrimp cocktail, house cocktail, burnt onion dijonaise	\$23	Octopus char siu, parsnip puree, puffed quinoa furikake	\$23
Endive, parmesan, panko, cured egg yolk, miso caesar dressing	\$21	1000 layer japanese sweet potato, pickled onion & ginger, creme fraiche, smoked trout roe	\$22
Sugar snap peas, arugula, mint, shallots, dill whipped feta, pistachio, grilled lemon vinaigrette	\$19	Charred green beans, tonnato, scallion, breadcrumbs	\$11
*Soy marinated deviled eggs, wasabi tobiko, togarashi	4/\$10	Comté & leek croquette, caramelized onion marmalade	\$18
Sobrassada bocadillo, sourdough bread, honey	\$15	Chicken liver mousse, guava mostarda, crispy shallots, scallion pancake	\$21
Fried Sardines, chili & herb aioli	\$14	Pan seared Branzino, braised daikon, sea beans, dashi beurre blanc	\$43
Ravioli, sheeps milk ricotta, oyster mushroom, ramp pesto	\$35	Chicken Milanese, spring onion cream, celery & herb salad, pickled ramp, aged cheddar	\$32
Conchiglie, ground lamb, harissa vodka sauce, aleppo pepper	\$32	*Skirt steak, cracked pepper garlic jus, shoestring fries	\$42
Gnocchi, leek, spring pea, pancetta, taleggio cream	\$30		

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
 A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.