



Daily breads w/ choice of butter: \$9

charred scallion, sorghum espelette

+BOTH BUTTERS \$5 +ADD WHITE ANCHOVIES \$5 +ADD SMOKED TROUT ROE \$6

*East coast Oysters , house cocktail, ginger mignonette +ADD CAVIAR \$20	3/\$12 6/\$24	*Hamachi Crudo , yuzu brown butter, crispy capers	\$21
Jumbo Shrimp Cocktail , house cocktail, burnt onion dijonnaise	\$21	*Tuna Carpaccio , black plumcot, pickled daikon, mint kosho	\$22
Endive , parmesan, panko, cured egg yolk, miso caesar dressing	\$19	Octopus Char Siu , parsnip puree, puffed quinoa furikake	\$21
Melon & Manchego , arugula, mint, grilled lemon vinaigrette	\$17	1000 Layer japanese sweet potato , pickled onion & ginger, creme fraiche, smoked trout roe	\$20
*Soy marinated Deviled Eggs , wasabi tobiko, togarashi	4/\$9	Blistered Asparagus , red pepper sabayon, belper knolle cheese	\$15
Sobrassada Bocado , sourdough bread, honey	\$13	Fried Green Tomatoes , tonnato, fines herbes, boquerones, chili crisp	\$19
Crispy Sardines , chili & herb aioli	\$12	Chicken Liver Mousse , brown butter cherries, crispy shallots, scallion pancake	\$21
Crab Crepe , shallot, verjus blanc, sturgeon caviar	\$25		
Ravioli , sheeps milk ricotta, blistered cherry tomato, basil, pecorino	\$30	Pan seared Tile Fish , poached lobster, tasso ham, garlic scapes, fermented chili, summer corn velouté	\$45
Mafaldine , chopped clams, leeks, lemon miso, chili, sesame panko	\$32	Chicken Milanese , celery, fennel, aged cheddar, cilantro lime cream	\$30
		*Skirt steak , cracked pepper garlic jus, shoestring fries	\$38

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.