



HOUSE FOCACCIA 7

CULTURED BUTTER, SMOKED SALT

DEVEILED DUCK EGG 11

CRUNCHY TAGGIASCA OLIVES, CONTRONE PEPPER

CHILLED SPRING PEA & NETTLE SOUP 16

GARLIC CREAM, SLICED SNAP PEAS, PANCETTA

PÂTÉ EN CROÛTE 21

PORK & VENISON, SHORTCRUST, JUNIPER, COGNAC MUSTARD, HOUSE PICKLES

SALAD OF SPRING VEGETABLES 14

SNAP PEAS, FINES HERBES, LOCAL GREENS

SUMMER FLUKE CARPACCIO* 22

TOMATO PONZU, CHERRY TOMATO, CHARRED GARLIC SCAPE

GRILLED QUAIL* 21

CHERMOULA, FARRO, SOFFRITTO

BEEF TARTARE* 19

CHILI OIL, LOVAGE, BALSAMIC

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BISON AU POIVRE* 58

8OZ OK BISON RANCH FLATIRON, SANSHO & GREEN PEPPERCORN SAUCE, FRITES, AIOLI

TROUT IN THE SPRING* 49

ZUCKERMAN ASPARAGUS, MORELS, ALUBIA BIANCA BEANS

TORTELLINI 44

NETTLE & RICOTTA FILLING, MORELS, DUTCH WHITE ASPARAGUS, DASHI

ANCIENT BLUE TREE RICE 39

SNOW PEAS, PEA SHOOTS, GINGER, SESAME (ADD FRIED EGG +4)

VEAL TOMAHAWK* 66

GRILLED VEAL CHOP, MARINATED EARLY SUMMER SQUASH, BAGNA CÀUDA

WILD HALIBUT 59

SMOKED TROUT CAVIAR, ENGLISH PEAS, CRÈME FRAICHE, PEA & PARSLEY PURÉE

CULOTTE DE BOEUF* 62

12OZ LAZY T RANCH STEAK, MISO FAVAS, GRILLED OYSTER MUSHROOM, WILD RAMP VERDE

CANEWATER FARM BABY BOK CHOY 11

STEAMED BOK CHOY, CRISPY GARLIC, FLEUR DE SEL, OLIVE OIL

CHARRED SPRING PEAS 11

ROMESCO, PECORINO

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