

BREAD

Mighty Bread Sesame Sourdough 6

Honey Butter, Fennel Pollen (v)

APPETIZERS

Roasted Carrots 18

Wild Onion, Tzatziki, Date, Sesame (ve)

Hiramasa 21

Cherry, Artichoke, Sicilan Olive (gf)

Baby Green Salad 18

Apricot, Ricotta Salata, Honey Apple Dressing, Breadcrumbs (ve)

Grilled Shrimp 22

Summer Wax Beans, Roasted Garlic, Coconut (gf)

Seared Foie Gras 31

Plum Tart, Bagna Verde, Pumpkin Seed

MAINS

Braised Lamb Ragu 32

Mafaldine Pasta, Calabrian Chili, Ricotta

Seared Yellowfin Tuna 38

Salt Baked Sweet Potato, Summer Wax Beans, Aged Sherry (gf)

Flat Iron Steak 40

Potatoes, Cashew Romesco, Charred Jimmy Nardello Pepper (gf)

Amish Chicken 32

English Peas & Beans, Fava Pesto

Asparagus Cavatelli Pasta 29

Zucchini, Meyer Lemon, Pecorino Romano (v)

Roasted Duck Breast 38

Stone Fruit, Rainbow Chard, Pistachio (gf)

20% Gratuity will be added to parties of 6 or more, we accept no more than 4 credit cards per table

(v) vegetarian, (ve) vegan, (gf) gluten free. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Items marked with * are served raw or undercooked - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.