

## confections

canelé de bordeaux 4  
 strawberry rhubarb freezy pop 4  
 "spaghetti parm" ice cream cone 6  
 tiny baby bear pumpkin pie 5  
 mango, canele ice cream, rum caramel, pineapple 8  
 olive & sinclair chocolate mousse, sorbet, caramel,  
 cherry 8

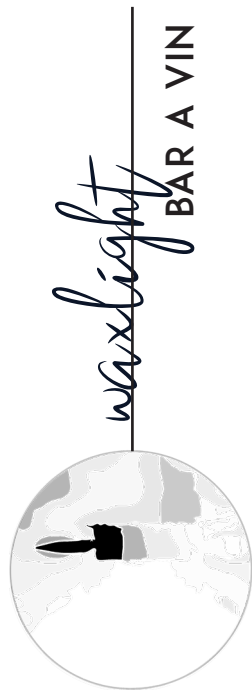
tipico single origin espresso  
 (café pulcal, guatemala) 4  
 with steamed milk 6

kilogram tea, black/green/decaf herbal 4

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need a night cap (or several)?  
 to go cocktails, 750ml \$50  
 waxlight old fashioned  
 tony's sazerac  
 daisy

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## coravin wines

Alpamanta, Breva, Sauvignon Blanc, Lujan de Cuyo, Argentina 2018 13/gls  
 Jean Philippe Fichet, Chardonnay, Hautes Côtes de Beaune, Burgundy, France 2018 15/gls  
 Sv Vicenco, Plavac Mali, Lastovo Island, Croatia 2015 15/gls

## snacks

roast chicken potato chips 5  
 add bibby's bacon ranch dip 9

lacto pickles, aged butter 8

malpeque oyster, pickled with horseradish & ramps 4/pc

mussels pickled in smoky escabeche 1.75/pc

spanish anchovy, brioche, charred eggplant, piquillo 4/pc

halibut brandade funnel cake, spicy tomato aioli, herbes de provence 8

chicken fried cerignola olives stuffed with pork rilette, black garlic mustard 7

**plates... ascending in size**

smoked berbère beets, pickled green garlic, toasted kasha 10

carnival squash bisque, coffee, coconut, corn 11

roasted broccoli, braised peanuts 10

oles greens salad, candied pepitas, fermented carrot, buttermilk dressing,  
 farmers cheese 10

poultry liver pie, wild sour apple, celeriac 12

cauliflower "tikka masala," aerated chickpea 10

roasted caraflex cabbage, onion & lively run brie, scapers, beef bushi 12

gnocchetti, ragout of beef sausage, kale, last of the tomatoes 21

faroe island salmon, cauliflower, quince mustard 28

plato dale chicken roulade, fennel, spaghetti squash, apple jus 24

beef teres major, creamed red potatoes, preserved chile 29

dry-aged domestic rack of lamb, beet & cabbage purée,  
 smoked mint & pistachio pistou 55