

confections

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| canelé de bordeaux | 4 |
| “spaghetti parm” ice cream cone | 5 |
| ruby chocolate cake truffle | 4 |
| olive & sinclair chocolate mousse, sorbet, & black sesame caramel | 8 |
| canelé ice cream, kumquat jam | 8 |
| burnt basque cheesecake | 8 |
| paris-brest, praline ganache, cultured chantilly | 12 |
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| tipico single origin espresso (manuel jose, colombia) with steamed milk | 6 |
| kilogram tea, black/green/decaf herbal | 4 |



snacks

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| roast chicken potato chips | 5 |
| add bibby's wild allium dip | 9 |
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| smoky éclade mussels with pickled spruce | 2.50/pc |
| stormy bay oysters broiled with caramelized romaine | 4/pc |
| spanish white anchovy, espelette, lemon rind, our brioche | 4/pc |
| roasted nori soda bread, koji butter | 5 |
| chicken fried olives stuffed with always something poultry livers, fig mustard | 8 |
| sweet & sour lamb sausage, pickled cauliflower | 9 |
| pork collar skewer, honey mustard | 9 |
| koji rice croquettes, ramp horseradish | 7/2pc |
| farm vegetables pickled in escabeche, castelvetroano olives, green almond | 8 |
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| plates, ascending in size | |
| plato dale beef carpaccio, roasted potato ice cream, pickled onion, maxim potato | 15 |
| lox cured in fennel flowers, smoked fennel crema, rye flatbread, unripe blueberry | 14 |
| english peas, wild chive, baked alpine cheese | 10 |
| grilled shiitake mushrooms, creamed & pickled potato | 10 |
| oles' lettuces, pickled egg, grilled olive, dandelion honey vinaigrette | 8 |
| oles' beet salad with sumac yogurt & hazelnut | 10 |
| ricotta gnocchi, 'nduja, fava beans, cana de cabra | 22 |
| ruby riverence trout, beluga lentils, braised purple daikon, lavender mustard | 28 |
| stillwater farm lamb shank, pickled cauliflower & chick pea panisse, oles' sweet & sour cabbage, tamarind jus | 36 |
| coffee-roasted pork belly, oles' carrots, couscous, chili-orange-allium condiment | 28 |
| pork porterhouse, meatballs, pomme purée, roasted carrots, ham marmalade | 31 |
| dry-aged beef coulotte, fingerling potatoes, hp sauce | 30 |
| dry-aged kansas city strip, crispy potato, ramps, anchoiade | 60 |

Per NYS mandates, all guests must wear a mask while in the restaurant, unless seated at your table. If you did not bring yours, we have one-time use masks available for purchase. Please see a staff member if you need one.

If you have symptoms of COVID-19, we ask that you kindly reschedule your reservation for another time. If you are displaying symptoms while with us, we reserve the right to ask you to take your food to go. If you refuse to wear a mask, we will kindly ask you to come back at another time, once they are not required.