

confections

canelé de bordeaux	4
olive & sinclair chocolate mousse, sorbet, & black sesame caramel	8
lynoaken apricot sorbet, mint oil	5
shiso ice cream, grilled nectarine	8
burnt basque cheesecake	9
tipico single origin espresso (métapan, el salvador)	
double shot	4
americano	4
latte or cappuccino	6
*decaf available	
kilogram tea, black/green/decaf herbal	4



snacks

roast chicken potato chips	5
add bibby's buffalo cashew dip	9
prince edward oysters, wild horseradish vinaigrette	4/pc
spanish anchovy, pan con tomate	4/pc
smoked pork rilette finger sandiwch, maple vinegar emulsion, mustard	3.50/pc
charred lemon cucumber, escabeche gribiche	6
french breakfast radishes, citrus lovage butter	6
salt baked new potatoes, yeasted baconnaise	8
pork terrine, fermented blueberry	8
korean elotes	8
lamb tsukune, timur peppercorn lacqueur	11/3pc
brandade croquettes, n'duja & tomato aioli	12/4pc
waxy caviar, loz white sturgeon, sour cream & onion chips, crème fraîche, rye pancake	68/loz

plates, ascending in size

summer squash toast, blossom ricotta, summer herbs	9
roasted plato dale beets, crème fraîche, rose hip, nasturtium	10
eggplant caponata, smoked olive & cherry, rye flatbread	10
grilled centercut squash, cranberry bean minestrone	15
our warm canadian bacon, flash roasted oles farm beans, white bbq	12
fettuccine, crab, jalapeño, garlic, bonito, brown butter	22
cold buttered lobster toast, shaved fennel, absinthe, our brioche, oles greens	25
purple barley casarecce, italian sausage, peppers	23
ricotta gnocchi, flat 12 mushroom, pesto trapanese	21
wild arctic char, tomato saffron risotto, wild sumac vinaigrette	30
grilled albacore tuna, apricot jalapeño, basmati rice, purple napa	32
hanger steak, sweet corn polenta, dandelion xo	30
filet mignon, pommes aligot, caramelized green onion	48
plato dale roasted half chicken, honey & whey brined, crispy potato, roasted roma tomato, cheesy chicken gravy	34