

confections

canelé de bordeaux 4
chocolate mousse, sorbet & black sesame caramel 8
oles sour cherry & wild flowers sorbet 5
apple fritters a la mode 10
burnt basque cheesecake 9

tipico single origin espresso (café pulcal, guatemala)
double shot 4
americano 4
latte or cappuccino 6

*decaf available

kilogram tea 4
earl grey
jasmine ginger peach green
chamomile
herbal lemongrass & hibiscus



snacks

roast chicken potato chips	5
add bibby's buffalo cashew dip	9
<hr/>	
pickly stormy bay oyster, cucumber horseradish	4/pc
spanish anchovy, linoaken sour apple & celery	4/pc
smoked pork rilette finger sandwich, maple sherry vin, mustard	3.50/pc
watermelon radishes, citrus lovage butter	6
fire cider pickled mussels	5
pommes darphin, choucroute garni pate	8
onion soup arancini	12
caramelized brisket, peanut, jalapeno, napa cabbage	12
trout caviar, hush puppies, sour cream & onion crème fraîche	26/1oz
<hr/>	
plates, ascending in size	
summer squash toast, blossom ricotta, summer herbs	9
roasted plato dale beets, crème fraîche, rose hip, nasturtium	10
farmer tomato bisque, garlic & herb spread, swiss cheese-it, oles tomato	13
plato dale beef carpaccio, braised carrot, malt vin, alpage sbrinz	14
roasted caraflex cabbage, caesar-ish bagna cauda, parm	13
roasted romanesco, sunflower seed, white molé	12
squid ink gnocchi, calamari & jimmy nardello pepper ragout	25
farfalle, escargot, shishito, garlic butter, hazelnut	26
marinated & roasted sturgeon, acorn squash, braised greens, apple & rye	35
roasted rock fish, cranberry bean stew, oles kale, 'nduja vinaigrette	28
plato dale chicken leg, duck farci, leek & flat 12 mushroom ragout, cognac & chestnut jus	27
denver steak, kohlrabi & potato salad, sweet pepper, mushroom, hollandaise	28
filet mignon, "kung pao" cracked potatoes	48
smoked pork belly, spaghetti squash risotto, mustard green pesto, savory apple brown butter	34