

SAVORY

Dinner
Fall 2017

Marinated Olives, calabrian chili, garlic confit, citrus zest	4
Ahi Tuna Slider, galbi sauce, cabbage slaw, sweet pickle	7 EACH
Arepas, braised pork, guajillo tomato sauce, curtido, queso fresco	14
Shishito Peppers, togarashi aioli, grilled lemon	11
Braised Kale, anchovy, calabrian chiles, garlic confit	8
Crispy Brussels Sprouts, walnut pesto, smoked pecorino	10
Beef Fat Fries, roasted garlic, rosemary, ranch aioli	6
Loaded Potatoes, bacon bits, crème fraîche, red wine, scallion	9
Royal Trumpets, pearl onions, bacon, duck egg raviolo	13
Spaetzle, romanesco, apple mostarda	10
Pumpkin Ravioli, grana padano, burgundy truffle	14
Seared Scallops, cardoons, dried nicoise olive	16
Butcher's Cut, smoked chimichurri	13
Wild Mushrooms + Kale, salsify, shallot, goat cheese, pedro ximenez vinaigrette	12
Smoked Lamb Shoulder, almond hummus, cracked farro	13
Duo of Beef Kebabs, sumac onions, coriander yogurt, cucumber, flatbread	19
Wagyu Brisket, talegio fondue, pickled mustard seeds	20
Triple Stack Burger, double beef & chorizo patties, american cheese, bacon-braised onions, tomato aioli	14
'Bolito Misto'; pork tenderloin, cotechino, braised belly, marble potato, salsa verde	28
Rotissi-fried Chicken, honey hot sauce [Half/Whole]	18 / 32
45 Day Dry Aged Grass Fed Ribeye	50
Crispy Pork Pata, salted thai chilies, pickles, lard tortillas	55

SWEET

Pumpkin Donut Holes, butterscotch pudding	10
Ovaltine Pudding Pie, ovaltine whipped cream, shaved chocolate	10
Coconut Lime Cheesecake, toasted coconut, tropical gel, pineapple ginger compote	10