DINNER

EAST COAST OYSTERS with preserved citrus & smoked chili oil - 3/each
CEVICHE OF SPANISH MACKEREL with coconut milk, fermented chilies & kohlrabi - 15
LITTLE GEMS & MUSTARD GREENS with heirloom grains, garden goddess & crispy things - 14
CELERY ROOT with tart apple, pickled carrot & crispy nori - 14

COLUMBIA SALAD with castelvetrano olives, Flory’s Truckle cheddar & house made ham - 20
WINTER CITRUSES with black garlic, grilled mushrooms, crispy sunchoke & radicchio - 18
CHARRED SWEET POTATO with black tahini, puffed rice & lacinato kale - 18
SPROUTED BLACK EYED PEA FRITTERS with cashew buttermilk, all the herbs & house pickles - 18

CHARRED CAULIFLOWER with pickled beet pâté, blackened cabbage & confit garlic - 19
FRIED BLACK RICE with sprouted lentils, local squid, bay scallops & pickled squash - 24
GREEN CHILI STEW with winter roots, hominy & cultured cashew crema - 21 | add house chorizo - 5

TONIGHT’S MEATS AND FISH

COSCIUTTO & SPALLA La Salumina - 12
HOUSE SAUSAGES with white kimchi, creme fraiche & potato chips - 20
BUTCHER STEAK with black garlic - 28
MARKET FISH with preserved lemon vinaigrette - 27
BIG STEAK with grilled broccolini, tempura pickled onion rings & creme fraiche - MP

DESSERT

PIZZELLES bronze fennel seed cookies with clotted cream & apple balsamic - 10
BUÑUELOS sweet potato donuts with coconut milk caramel & lime - 10
AMBROSIA buttermilk panna cotta with citrus & toasted coconut - 10

After Dinner Drinks - 12
Forthave Marseille Amaro
Forthave Red
Bianca and Adam’s Uccelli
Kings County Chocolate Whiskey

Coffee 4
La Marimba, Colombia - notes of red berries, wildflower honey & stewed plum
By SEY coffee roasters in Bushwick