

## 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

