

IL FIORISTA

SEEDED CRACKERS	8
sunflower dip, petals & shoots	
MILLET SOURDOUGH	8
nasturtium flowers & leaves, cultured butter & buttermilk	
CHICORY LEAVES	17
geranium, anchovy, tokyo turnip, rye crumbs	
LOCAL MELONS	14
white cucumber, sesame seeds, chamomile	
MONTAUK FLUKE CRUDO	19
chrysanthemum, early harvest citrus, fennel pollen	
ARTICHOKE HEARTS	21
preserved lemon, flageolet beans, shaved speck	
CORN TART	18
ricotta, buckwheat crust, husk cherries, basil seeds	
CAULIFLOWER	16
roasted, raw & pickled with lovage	
BABY CARROTS	15
carrot top pepian, pistachio, green coriander	
SPOT PRAWNS	22
salt roasted, bok choy, rosehip harissa	
GNOCCHI DI PATATE	26
charred spinach, basil, ricotta salata	
DUCK CONFIT CAPPELLACCI	31
duck egg pasta, beets, swiss chard, pink peppercorn	
ANELLI AL NERO	29
wild squid, cascabel chili, orange, coriander, fennel	
BINCHOTAN SKATE WING	30
fermented plum relish, sorrel, capers	
ARCTIC CHAR	32
grilled peach, sprouted hazelnuts, succulents	
GALLUS BRUN CHICKEN	36
foraged mushrooms, red okra, mustard seeds	
GRASSFED STRIPLIN	42
flowering marjoram, green chile, sweet potato leaves	
GRAFFITI EGGPLANT	28
charred leeks, vadavaon yogurt, buckwheat	

EXECUTIVE CHEF GARRISON PRICE

We source organic, local ingredients from our friends wherever possible and use humanely raised proteins.
We are happy to accommodate most dietary restrictions and allergies. Please let your server know.
Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.