



fig. a

Baby Beet Salad
grapefruit, crescenza, wild watercress, campari-pomegranate vinaigrette 12

Little Gem Lettuces
pork cracklings, pickled red onions, chive-buttermilk dressing 9

Baby Romaine Salad
cherry tomatoes, radishes, aged pecorino, red wine vinaigrette 8

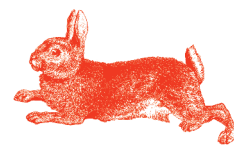
King Salmon Belly Crudo
celery, lemon thyme, escabeche vinaigrette 13

Roasted Asparagus
cured egg yolk, crispy shallots, guanciale vinaigrette 9

Charred Octopus
fingerlings, jalapeño, mint, preserved lemon puree 14



1



2



3

fig. d

Handmade Trofie Pasta
lamb ragu, mint, scallion, pecorino 19

Scialatelli Pasta
razor clams, fennel, lemon oil, basil, pangrattato 18

Black Sea Bass
cranberry beans, hen of the woods, cipollini onion, brodo di pesce 28

Wild King Salmon
ramp spaetzle, pancetta, snap peas, ramp brodo 26

Rabbit Porchetta and Rack
zucchini, garlic scapes, natural sauce 27

Smoked Pork Shoulder
dandelion greens, farm egg, braising jus 22

Dry Aged Strip Steak
cipollini onion, thumbelina carrots 29

Misto di Verdure
warm market vegetables, farro verde 17

to share

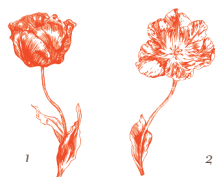


fig. b

House Blend Olives
preserved lemon, chili flakes
 6

Fritto Misto
chickpea panisse, stuffed olives, garlic scapes, zucchini blossoms, lemon aioli
 14

Crostini
foie gras, rhubarb, pistachios
 9

Meatballs
eggplant agrodolce, roman coriander, pine nuts
 11

Cured meat plate
prosciutto di parma, toscano, coppa, bresaola
 17

BRICK OVEN PIES

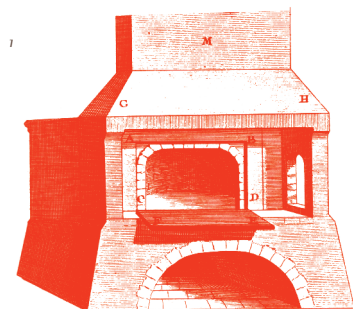
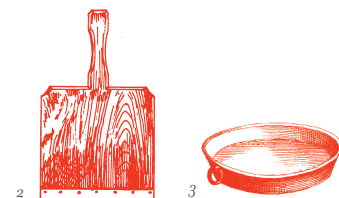


fig. c

Hen of the Woods,
 Pickled Ramps,
 Wild watercress,
 Taleggio 14

Bresaola, Mustard Greens,
 Buffalo Mozzarella,
 Parmigiano 15

Lardo, Farm Egg,
 Radish, Sorrel, Ricotta,
 Tellicherry Pepper 14



2

3

something extra



1



fig. e

2

Peas,
 Pancetta, Mint,
 Ricotta
 7

Taleggio
 Polenta
 7

Grilled Zucchini,
 Pangrattato,
 Basil
 6