



## DINNER

<b>½ dozen beau soleil (new brunswick-canada) oyster on the ½ shell</b> champagne mignonette granita, lemon	28
<b>cheddar &amp; black pepper popover</b> “onion dip” butter, pecorino, smoked sea salt	7
<b>house made za’atar buttered naan</b> babaganoush, feta, red currants, mint, olive oil	15
<b>little gem salad</b> fennel, sun dried tomatoes, cucumber, radish, avocado green goddess dressing	16
<b>duck liver mousse</b> fried buttermilk biscuits, rhubarb chutney, thyme, cracked pepper	18
<b>spanish octopus</b> crispy chickpeas, salted cucumber, hummus, sesame, buttermilk-yogurt sauce, fresno chili relish, sumac	21
<b>celery root &amp; chanterelle mushroom risotto</b> escarole, vadouvan butter, parmesan reggiano	28
<b>lamb sugo pappardelle</b> english peas, green garlic, preserved lemon, parsley, pecorino romano, mint	30
<b>pan seared steelhead</b> “tabouleh salad”, asparagus, spring onions, radish, mint, avgolemono sauce	36
<b>sakura pork chop katsu</b> spring peas, pecorino, honey dijonaise	48
<b>grilled ribeye steak</b> warm potato salad, grilled asparagus, celery, ramp vinaigrette, green garlic butter, mustard blossoms	52
<b>the burger and fries</b> <i>add brokaw avocado 3</i> aged white cheddar, onion sprouts, lettuce, russian dressing, acme sesame bun	26
<b>fried brussels sprouts</b> sweet & spicy calabrian chili sauce, lemon, grana padano	15

*acme bread available upon request*