



DINNER

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

acme bread available upon request