

SNACKS

Mixed Olives • 5

Spiced Nuts • 5

Birdie's Bread + Cultured Butter • 6

Oysters (3 or more) • 3 ea
house made cocktail sauce, mignonette

Charcuterie • 21 Board

mustard, pickles, bread

Cheese • 19 Board

compotes, chutneys, bread

Shrimp + Pork Dumplings • 9

ponzu dashi broth

Rapini • 9

garlic sauce, gremolata

Buffalo Chicken Rillettes • 9

+ blue cheese • 2

Tuna Poke • 12

pineapple, avocado, ginger + soy vinaigrette,
quinoa furikake

Scallop Ceviche • 13

coconut milk, pickled shallot + chilies,
turmeric puffed rice

Smoked Trout Tartare • 14

horseradish, dill, capers, potato chips,
sour cream + onion



PLATES

PLATES THAT CHANGE ON A WHIM;
TYPICALLY SMALLER AND SEASONALLY INSPIRED

Mushrooms and Toast • 14

stracciatella, pickled jalapeños

Jonah Crab • 22

green coconut curry, butternut squash, pistachio, crispy shallots

Brown Butter Cauliflower • 13

smoked buttermilk, charred grapes, blue cheese, almonds

Chestnut Agnolotti • 17

roasted celeriac broth, sage, thyme, vinegar, truffle oil

Roasted Brussels Sprouts • 14

'nduja crema, apple, pickled fennel

Steak Bavette • 20

charred radicchio, beets, anchovy butter

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU
90 + 42 PP FOR PAIRINGS



“What I like to drink most is wine that belongs to others.”

DIOGENES

