

## SNACKS

Mixed Olives • 5

Spiced Nuts • 5

Birdie's Bread + Cultured Butter • 6

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

Charcuterie • 21 Board  
mustard, pickles, bread

Cheese • 19 Board  
compotes, chutneys, bread

Shrimp Dumplings • 9  
ponzu dashi broth

Squid • 12

fermented black bean sauce, braised leek

Mushrooms on Toast • 12

Gruyère, parsley vinaigrette, pickled shallot

Buffalo Chicken Rilette • 9  
+ blue cheese • 2

Scallop Ceviche • 13

coconut milk, pickled shallot + chilies,  
turmeric puffed rice

Smoked Trout Tartare • 14

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



## PLATES

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

Jonah Crab • 22

green coconut curry, butternut squash, pistachio, crispy shallots

Roasted Brussels Sprouts • 14

'nduja crema, apple, pickled fennel

Winter Salad • 13

endive, radicchio, oranges, puffed quinoa, goat cheese + buttermilk

Chestnut Agnolotti • 17

roasted celeriac broth, sage, thyme vinegar, truffle oil

Charred Carrots • 14

braised chickpeas, stracciatella, crispy chilli sauce

Hanger Steak • 19

mushroom duxelle, shallot + black pepper jam, blue cheese

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU  
89 + 42 PP FOR PAIRINGS



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

DIOGENES

