



SHARABLES

baby beet salad 8 GF 


beet raita / toasted sesame / la clare farms goat cheese /
mint / basil / hundred acre farm lettuce

seed bread 10 

whipped ricotta / ash salt / pickled thai chili

oysters flambadou* 14

persimmon kombucha mignonette / tangerine kosho

**hearth-roasted
jerusalem artichokes** 12 GF 

brown-butter / lemon / artichoke chips

cured lobster carpaccio 18

nuoc cham / ginger / sunchoke / chile / cilantro

hay smoked bone marrow 21

pumpkin seed sambal / pickled shallot & herb salad /
garlic oil / rustic sourdough

wagyu beef tartare* 25 GF

olive fed wagyu / lingonberry / ash mayo / fried capers /
amaranth crisps

curated cheese board 28 GF

four specially selected cow, sheep, & goat cheeses /
amaranth crisps / marcona almonds / honey comb /
kombucha-poached pears



executive chef
franklin perdue

chef de cuisine
eric zangara

GF = gluten free,  = vegetarian, VG = vegan

MAINS

pappardelle 20 

creamy jalapeno dressing / foraged mushrooms / chive /
smoked soy / garlic bread crumbs

**lacquered rohan
duck confit** 26

farm potato fondant / wilted winter greens / duck jus

pinn oak farm lamb loin* 30 GF

sliced turnips / roasted garlic lamb sauce / sea fennel

butterflied branzino* 30 GF

whole baked rutabaga / seasoned buttermilk / herb oil /
lemon / farm spinach

rabbit & ricotta gnudi 32

rabbit broth / winter root vegetables / aged parmesan /
lemon / parsley

half chicken 34 GF

whipped farm yams / caramelized onion sauce /
purple raddish

14oz. new york strip* 55 GF

olive oil / maldon sea salt / lemon wedge /
hundred acre farm lettuce

LARGE PLATE FOR 2

24oz. dry-aged ribeye* 95 GF

olive oil / maldon sea salt / lemon wedge /
hundred acre farm lettuce