



assorted seasonal pickles with dill 4

bellwether farms ricotta fritters with saffron honey 7

pig ear "chicharon" with radish salad & lime 9

roasted french breakfast radish with blue cheese & saba 7

charred romaine salad with cippolini vinaigrette & crispy onions 10

poblano pepper soup with crispy pork belly & creme fraiche 8

grilled green cabbage salad with coriander leaf, almond & salbitxada 9

caramelized cauliflower with pine nuts, chile flake & mint 7

dashi marinated yellowtail with avocado, hash brown & tonburi 15

brick roasted mussels with basil, white wine, house made sriracha & french feta 16

buttermilk fried 1/2 quail with smoked sesame, wilted greens & chive dressing 14

lamb neck hash with fried jidori egg & pickled mint onions 12

braised beef lengua ravioli with spiced lebni, toasted pine nuts & dry chile 12



pan seared skate wing with stewed heirloom tomato & corn pudding 21

escabeche of duck breast and leg confit with whole-grain mustard & rice bean salad 23

braised beef paleron with cream of wheat, kumquats & red wine 25