

Deep Dive

Bar Snacks, *housemade pecorino and black pepper crackers (3)*
toasted peanuts with sumac and aleppo pepper (3)
italian olives with herbs and citrus (3)
(all three for 8)

Caviar Toast, *pink salmon caviar, crème fraîche, toasted brioche (10)**

Green Goddess Dip, *housemade potato chips (8)*

Gruyere Gougère, *house-baked savory pastry, gruyere (5)*

Jamón Ibérico, *air cured, acorn-fed, black ibérian ham (18)*

Cheese & Honey, *dinah's, muscadet washed chèvre, wildflower honey, seeded crackers (16)*

Spring Lettuces, *radish, walnuts, tender herbs, creamy bleu cheese dressing (13)*

Salmon Paté, *house-smoked coho salmon rillettes, cucumber, dill, seeded crackers (11)*

Beef Tartare, *grass-fed beef, capers, fermented brassica, urfa biber, jalapeño brine, cured egg yolk, housemade potato chips (16)**

Risotto, *nettles, leek, mushrooms, pecorino (15)*

Sprouting Brassica Toast, *whipped ricotta, chili flake, anchovy dressing, mint (13)*

Green Pea Gnocchi, *asparagus, chili flake, garlic, lemon oil, mint, house-made lardo (12)*

Oil-Poached Albacore Tuna, *red cabbage sauerkraut, charred onion soubise, salsa verde (13)*

Hot Dog, *hazelnut smoked, grass-fed beef and pork hot dog, whipped cream cheese, pickled jalapeños and red onions, pink salmon caviar, Ben's Bread seeded bun (18)**

Dessert

Churros, *sugar, charred jalapeño, angostura whipped cream (6)*

Strawberry Ricotta Cake, *rhubarb fool (7)*

S'more, *chocolate shortbread, toasted marshmallow fluff, Bellflower cocoa nib, graham tuile (8)*

**consumption of raw, undercooked, or unpasteurized foods may increase the risk of foodborne illness.*

20% service charge added to each bill. 55% is distributed as gratuity to employees serving guests.

16.25% is distributed as gratuity to employees not directly serving guests.

The remainder is retained by the house to provide "living" wages and benefits to employees.