



CHEESE

CROTTIN DE CHEVRE	\$8
MORBIER RESERVE	\$10
CREMEAUX DE BOURGOGNE	\$10
PICOBELLO	\$11
MIX CHEESE	\$24

CHARCUTERIE

BY JOSHUA BAGALACSA

SALAMI	\$12
COPPA	\$12
BRESAOLA	\$12
LONZA	\$12
MIX CHARCUTERIE	\$22

BREAD AND WHIPPED BUTTER	\$5
KOSHER PICKLE	\$4
OLIVES	\$6
SIDE SALAD	\$7
FRIES	\$5

GREEN SALAD	\$12
Sunflower seed, lemon, parmesan	

SUNCHOKE SOUP	\$10
Croutons, pepitas	

WHITE RADICCHIO	\$13
Castelfranco, orange, fennel, Sicilian pistachio	

BURRATA	\$17
Heirloom beets, pepitas	

PASTRAMI TARTINE	\$15
Rye, sauerkraut, mustard mascarpone	

BEEF TARTARE	\$15
Mustard, caper, egg yolk, grilled bread	

TRECCE PASTA	\$17
Basil and pine nut pesto, parmigiana	

POACHED SALMON	\$19
Green goddess, potato, olives	

FLAME BROILED BACON DOUBLE CHEESE BURGER	\$14
Onion, pickle, American cheese	

ROAST HALF CHICKEN	\$20
Piri piri, grey salt, lemon	

SOURDOUGH LOAVES BY BLACKBIRD BAKING CO. AVAILABLE FOR PURCHASE ❤️

Parties of 6 or more will have auto gratuity 18%



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