



CHEESE

CROTTIN DE CHEVRE	\$8
MORBIER RESERVE	\$10
CREMEUX DE BOURGOGNE	\$10
PICOBELLO	\$11
OVEJA CON BOLETUS	\$12
MIX CHEESE	\$24

CHARCUTERIE

BY JOSHUA BAGALACSA

SALAMI	\$12
COPPA	\$12
BRESAOLA	\$12
LONZA	\$12
MIX CHARCUTERIE	\$27

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

GREEN BEANS	\$13
House XO sauce, crispy shallots and garlic	

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

TRECCE PASTA	\$19
Basil pesto, pine nut, cured duck breast, parmigiana	

LOBSTER SPAGHETTI	\$26
Butter poached lobster, abalone cream	

LAMB TORTELLINI	\$20
Parmigiana, cider jus, gremolata	

OYSTER

OYSTER SHOTS	\$6 each
Quail egg, yuzu, wasabi	
EAST COAST OYSTERS - HALF DOZEN	\$18
Mango hot sauce, mignonette	

HAMACHI CRUDO	\$20
Melon, spicy cashew crunch, tarragon	

CHICKEN LIVER MOUSSE	\$15
Brown butter, honey poached pineapple, bread	

NORTHERN MUSHROOM SALAD	\$19
Bitter greens, almonds, parmigiana	

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

BURRATA	\$17
Heirloom beets, pepitas	

GRILLED OCTOPUS	\$27
Calamansi, endive, red pepper	

SCARLET SHRIMP AND SCALLOP	\$19
Spicy lime butter, tomato, old bay spice	

WHOLE OYSTER MUSHROOM	\$19
Chicken jus gras, scallions	

SMOKED WHISKEY SAUSAGE	\$18
Mustard, cabbage	

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

SOURDOUGH LOAVES BY BLACKBIRD BAKING CO. AVAILABLE FOR PURCHASE ❤️



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