



## dinner

wed-thu 5-9  
fri-sat 5-10

<b>soup</b> daily. feature garnishes.	8
<b>greens</b> mesclun. garden veg. preserved lemon dressing. puffed grains. nuts & seeds.	10
<b>charcuterie</b> pickled egg. house charcuterie and pickles. aged cheddar. baguette.	20
<b>cheese</b> three cheeses. house preserves. fresh fruit. crostini.	12
<b>grilled flatbread</b> dukkah. marinated olives. legume spread. pickled asparagus.	10
<b>chicken liver pâté</b> apple and sage. haskap jelly. granny smith crostini.	12
<b>grassfed beef burger</b> 6oz house-ground patty. sesame bun. feature garnishes. served with potato wedges and soup or greens.	25
<b>albacore tuna</b> pink peppercorn crust. crushed beet. apple. parsley.	30
<b>duck breast</b> potato fondant. fennel. cherries in whimsy fortified wine.	30
<b>grassfed beef</b> tri-tip steak. broccoli. parsnip. fermented garlic broth.	28
<b>king eryngii mushroom</b> savoy cabbage roll. chestnut. wild rice.	26

### proud to support local

mariposa farms. seed to sausage. les plaisirs gourmands. apiary613. rochon gardens. ferme rêveuse. culture kombucha.  
whalesbone sustainable oyster & fish supply. älska farms. kafia international. enright cattle company. warner farms. beking's eggs.

please note that our kitchen is not allergen-free. substitutions politely declined.  
our crew: west. erik. gino. sam. mo. jeff. justin. troy. lisa. andria. shabana. steph. nick. danielle.

12.07.16