



GRILLED CHEESE

Charred Leeks, Spring Garlic Aioli & Scamorza 18.

CHILLED ASPARAGUS

Boquerones, Castelrosso & Creamy Mustard Vinaigrette 22.

WARM BAKED CAMEMBERT

Chestnuts & Honey au Poivre 24.

MANILA CLAMS

Saffron-Pernod Butter & Charred Bread 26.

ROASTED MAITAKE MUSHROOMS

Olive & Caper Vinaigrette 23.

CHARRED OCTOPUS

Crispy Potatoes & Sauce Viscaïna 26.

MAFALDINE PASTA

Confit Rabbit, Spring Peas & Carrot Sauce 28.

SUPER FRENCH BEEF TARTARE

Served Over Warm Bone Marrow 27.

BASQUE CHEESECAKE

Lavender Poached Rhubarb & Marcona Almonds 12.

SNACKS

CACIO E PEPE POPCORN 9.

MARINATED OLIVES *Fennel Pollen* 9.

SALT & VIN PISTACHIOS 10.

“HOT” DATES

Nduja & Labneh 12.

CHEESES

Red Dragon

Boerenkaas

Brebirousse

Bergamino di Bufala

Comté

Selection of 1, 3, or 5 cheeses

For 9., 26., or 43.

CHARCUTERIE

Speck 14.

Spicy Coppa 14.

Il Pio 14.

Duck Prosciutto 15.

Ibérico Paleta 19.

CHEESE & MEAT BOARD

Chef's Selection 49.

To begin addressing the gap between Front and Back of House compensation in the hospitality industry, a 3% service charge will be added to every check. The entirety of this fee is dedicated to our kitchen staff.

This does not represent a gratuity for our Dining Room Employees.

