

OYSTERS*

{daily selection}
w/ champagne mignonette

CHEESE

6. each or all for 22.

mekkerstee
nederlands
goat's milk
w/ peach jam

bleu des basques
france
sheep's milk
w/ buzzing canyon honey

tomme trois laits
france
tri—milk
w/ onion chutney

soumaintrain
france
raw cow's milk
w/ quince jam

HOUSE

CHARCUTERIE

8. each or all for 22.

pâté de campagne
pork & hazelnut
w/ apple butter

chicken liver mousse*
w/ pickled cranberry

duck rilette
w/ zucchini pickles

FOR SHARING... OR NOT

warm olives
herbs / orange zest / garlic
6.

little t bakery bread
extra virgin olive oil
— or —
house churned butter
5.

freddy guy's hazelnuts
rosemary—paprika
5.

turnip soup
potato / leek / cream
9.

octopus
longaniza sausage / potato
saffron aioli / olive
13.

risotto
shimeji / crimini / maitake
oyster / truffle
12.

mixed green salad
asian pear / candied walnut
bleu d'auvergne
12.

washington mussels
white wine / cream / fennel
tarragon / garlic toast
20.

ENTRÉES

pork
coffee rub / sage / brussels sprout / escarole / potato
28.

oil poached tuna*
lentil / brassica / celeri remoulade* / lemon
28.

hanger steak*
root vegetable hash / creamed leek / chanterelle*
29.

coq au vin
silky chicken / bacon / onion / root purée / maitake
31.

sweet potato gnocchi
chanterelle / chard / pecan gremolata / parmesan broth
26.

SECOND WEEK OF NOVEMBER:

SQUASH / MUSHROOM / CHICORY / BRASSICA / APPLE / ROOTS / LEEK / ESCAROLE / BRUSSELS SPROUT