

## OYSTERS\*

{daily selection}  
w/ champagne mignonette

## CHEESE

..... 6. each or all for 22. ....

majorero  
spain  
goat's milk  
w/ mint—nectarine jam

deer creek  
"blue jay"  
wisconsin  
raw cow's milk  
w/ buzzing canyon honey

il nocciolo  
italy  
goat—cow—sheep's milk  
w/ roasted delicata squash

boxcarr handmade  
"campo"  
north carolina  
smoked cow's milk  
w/ onion chutney

## HOUSE

## CHARCUTERIE

..... 8. each or all for 22. ....

rabbit terrine  
bacon wrapped  
w/ huckleberry

chicken liver mousse\*  
w/ blackberry—jalapeño compote

duck rilette  
w/ pickled zucchini

## 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.

house pickle plate  
6.

avgolemono soup  
lemon / rice / egg  
9.

seafood sausage  
scallop & tuna / shiso  
sumac / lemon butter  
11.

grilled peach salad  
la quercia speck / arugula  
balsamic / almond  
peppered chèvre  
12.

heirloom tomato salad  
sheep's cheese / cucumber  
dill / fennel  
12.

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

## ENTRÉES

pork  
butternut squash / peppers / harissa / cider gastrique  
28.

tuna\*  
melon / frying peppers / shallot / tomato / farro / crème fraîche  
30.

hanger steak\*  
squash / smoked lobster mushroom\* / jimmy nardello / berry  
29.

roasted chicken  
corn polenta / braised romano bean / padron ravigote  
27.

risotto  
shimeji / crimini / maitake / oyster / truffle  
24.

THIRD WEEK OF SEPTEMBER:

MELONS / PEPPERS / EARLY FALL SQUASH / MUSHROOMS / BERRIES / CUCUMBER / SORREL / SHISO