

DINNER: MAY 13, 2022

bar snacks

boxcarr cheese board
giardiniera, seven-grain baguette,
mustard, blackberry jam 20

fried castelvetroano olives
rouille, bread and butter pickles 10

general tso's cauliflower
daikon radish, green onions 10

crispy softshell crab
leek vinaigrette, pickled ramps,
roasted leeks, radish, almonds 19

2x2 cheeseburger, fully stacked:
painted hills farms beef,
brioche bun, french fries 21

first courses

sweet onion-sunchoke soup
heirloom cherry tomatoes,
peppered brioche 12

little gem lettuce and treviso salad
sherry vinaigrette, parmigiano-reggiano,
crispy red quinoa, dried olives 13

green asparagus & warm brussels sprouts
gruyere crema, charred red onion,
lemon-garlic breadcrumbs 15

yellowfin tuna crudo*
rhubarb aguachile, heirloom beets,
hakurei turnip, avocado 16

seared slow-cooked pork shoulder,
pineapple, jicama, tamarind sauce,
lime, cilantro, jalapeño 15

main courses

roasted cauliflower alla battuto
baby artichokes, tomato chermoula,
pine nuts, basil, panisse 27

sautéed morehead city flounder
coconut-lemongrass broth, jasmine rice,
rose heart radish, snap peas 34

pastrami spiced yellowfin tuna*
english pea purée, yukon gold potatoes,
savoy cabbage, thyme brown butter 36

herb-rubbed long island duck breast*
pearl barley, caramelized turnips, mint,
celery sofrito, sherry-mustard jus 38

seared 'club cut' new york strip*
rösti potatoes, green asparagus,
maitake, spring onion, bordelaise 41

**these items are offered raw and/or cooked to your specification.
consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
a gratuity of 20% will be added to parties of six or more.*