

S P R I N G

FIRST

baby greens, fermented radish, smoked chevre, shallot petal, sunflower sprout, honey + mint vin.

arugula, pickled golden beet, pulled mozzarella, blueberry, baby basil, citrus + fennel vin.

baby greens, charred tiny turnip, smoked feta, crisped sunchoke, lemon + shallot vin.

TO ACCOMPANY

fire baked sourdough focaccia, honey + black garlic | wild ramp butter

MAIN

PROTEINS

wagon wheel native chicken, citrus brine, spring onion + parsley gremolata

plancha NY strip, black garlic + smoked salt crust, charred fiddlehead conserva

grilled lamb loin, coriander + cinnamon rub, spring mustard green aioli

plancha grilled monkfish, jerk sauce + pickled greens

fire roasted salmon, miso + ginger glaze

seared cabbage steak, lemon skyr, sumac toasted chickpeas

SIDES

slow roasted farm carrots, turmeric hot honey + micro mint

toasted farro + smoked asparagus, chevre, burnt spring pea, lemon + dill vin.

cauldron baby potatoes, preserved lemon aioli, dressed micro greens

seared king oyster mushroom, sesame oil + ginger, charred radish + kimchi aioli

duck fat crisped new potato wedges, shaved + aged gouda, charred chive

SWEET

roasted blueberry mini empanada, mint + mascarpone, raspberry blossom honey

