

a.kitchen

We invite you to create your own multi-course menu by choosing dishes from several columns or mix and match items to share for the table.

tastes to start

Smoked Mussels 6
lemon & onion

Crispy Basque Peppers 6
kelp salt

Uni Rice Cakes 12
smoked pork jowl, mustard

Grilled Quail Eggs 7
beets, soft yolk

① mostly raw

Green Salad 9
lentil vinaigrette, tahini

Watercress & Smoked Egg 11
watermelon radish, benne seeds

Beef Tartare 16
béarnaise, potato skins

② small plates

Smoked Beets 11
beet gribiche, lavash crisps

Chilled Buckwheat Noodles 12
spiced mushroom broth, house-made noodles

Caputo Brothers Burrata 14
potato soup, dill salsa verde

Steamed Manila Clams 11
white wine & black garlic

Grilled Prawns 7 each
chili & scallion glaze

East Coast Squid 15
mangalista 'njuda stuffing, cilantro sauce

Pork Cutlet 11
mustard greens, caper aioli

③ charcoal grilled

Deviled Skate 18
sambal, charred napa cabbage

Atlantic Sea Bream 20
shaved radish, meyer lemon

Dover Sole m.p.
grilled whole, brown butter-lime sauce on side

BBQ Chicken Thighs 9/16
mustard, dandelion greens

American Wagyu Steak 25
blackened "frenched" onion, alpine cheese

Duck Breast 21
xo sauce, charred radish, sesame

Dry-Aged T-Bone 3 per ounce
king trumpets & sunchokes

sides

Bread Box 6
selection of seasonal rolls, house-made butter

Roasted Turnips 7
tops, brown butter miso

Grilled Shiitake Mushrooms 8
pine, toasted seaweed

Young Leeks 8
green chili romesco, almonds

Baked and Grilled Potatoes 7
togarashi buttermilk

elemental american cuisine

Showcasing our custom-made grill, using natural-hardwood charcoal and unique cooking methods, we use only the freshest seasonal ingredients.

executive chef eli kulp

chef de cuisine jon nodler

consuming raw or undercooked foods may increase your chance of foodborne illness

20% gratuity will be added to parties of 6 or more