

Bar Menu



pastrami egg, kraut.....\$4

pickled green tomatoes, ham.....\$4

piccalilli.....\$5

pickled shrimp, black sesame.....\$6

oysters, lemongrass kombucha.....\$18

berbere-spiced chicharones.....\$6

roasted chestnut soup, brussels, fermented apples.....\$11

winter vegetable salad.....\$12

marinated scallops, mushrooms, celery, sourdough.....\$16

squash tart, hazelnut, cranberry, cabbage.....\$14

hand-cut pasta, rabbit, fennel, capers, ancient shepherd.....\$15

bouillabaisse, fennel, saffron, potatoes, rouille.....\$29

lamb sausage sliders, chickpea purée, arugula.....\$12

burger, pa noble, tomato jam, onion mayo, herbed fingerlings.....\$17

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