SNACKS

**Heirloom Tomato Fritters** Squash Blossom, Saffron + Egg Yolk 13.
*Enjoy with Xinomavro Rosé*

**Whipped Feta** Pita Crackers, Heirloom Tomatoes, Honey + Cumin 16.
*Enjoy with Assyrtiko*

**Crispy Pig’s Ear** Kale, Pickled Cherry Peppers + Fried Egg 16.
*Enjoy with Prosecco*

**Foie Gras** Brioche Ice Cream, Raspberry Jelly + Pistachio Butter 24.
*Enjoy with Sauternes*

**Pork Liver + Bacon Paté** Fried Sage 16.
*Enjoy with Cabernet Franc*

**Ham Croquettes** Saffron Aioli + Pickled Mustard Seeds 12.
*Enjoy with Garnacha*

**Smoked Pork Tongue** Tonnato Sauce + Salad Olivier 12.
*Enjoy with Lambrusco*

VEGETABLES

**Grilled Kohlrabi** Sweet Corn, Dill + Cilantro-Walnut Yogurt 13.
*Enjoy with Chardonnay*

**Mushroom Shawarma** Sweet Corn, Candied Pecans, Pecorino Gran Cru + Blueberry 15.
*Enjoy with Cara*

**Heirloom Tomato** Grilled Bread, Garlic + Tomato Water-Meyer Lemon Tea 14.
*Enjoy with Pinot Bianco*

**Summer Green Beans** Hazelnut, Parmesan, Peach + Basil Pesto 15.
*Enjoy with Grüner Veltliner*

**Grilled Broccoli** Anchovy Vinaigrette, Roasted Garlic + Toasted Breadcrumbs 15.
*Enjoy with Chablis*

**Gazpacho Salad** Heirloom Tomatoes, Cucumbers, Peaches + Toasted Bread 15.
*Enjoy with Pinot Grigio*

**Summer Squash** Grilled Haloumi, Blueberries + Tomato Vinaigrette 16.
*Enjoy with Albarino*

**Eggplant Caponata** Grilled Bread + Goat Cheese 16.
*Enjoy with Nero d’Avola*

**Burrata Cannoli** Apricots, Olive Caramel + Heirloom Tomatoes 16.
*Enjoy with Grenache Blanc*

**Salt-Roasted Beets** Whipped Goat Cheese + Pistachio Butter 15.
*Enjoy with Dry Riesling*

PASTA

**Ricotta Gnocchi** Neckbone Gravy 16.
*Enjoy with Sangiovese*

**Orecchiette** Italian Sausage + Rapini 17.
*Enjoy with Pinot Bianco*

**Pappardelle** Sun Gold Tomatoes, Corn + Parmesan 16.
*Enjoy with Vermentino*
**SEAFOOD**

**Grilled Portuguese Sardines** Braised Swiss Chard, Raisins, Pine Nuts + Preserved Meyer Lemon 15.

*Enjoy with Rabigato/Viosinho Blend*

**Calamari** Fregola, Radishes, Cucumbers + Pistachio 17.

*Enjoy with Chablis*

**Stuffed Squid** Black Fava Puree, Prosciutto Breadcrumbs + Chermoula 18.

*Enjoy with Mencia*

**Scallops** Razor Clams, Sweet Corn Nage, Chanterelle Mushrooms + Cranberry Beans 25.

*Enjoy with Pinot Blanc*

**Spanish Octopus** Green Beans, Fingerling Potatoes + Salsa Verde 24.

*Enjoy with Albarino*

**Halibut** Eggplant Melitzanosalata, Chickpeas, Baby Leeks, Saffron-Citrus Beurre Blanc 25.

*Enjoy with Barbera Rosé*

**Hamachi Collar** Yellow Tomato BBQ, Romesco + Sweet Pepper Salpicon 17.

*Enjoy with Godello*

**Potato Ice Cream + Caviar** Potato Chips, Trout Roe + Egg Yolk 16.

*Enjoy with Sauvignon Blanc*

**MEAT**

**English Muffin + Truffle Sausage** Membrillo, Foie Gras Butter + Fried Egg 16.

*Enjoy with Riesling*

**Pork Jowl** Heirloom Tomatoes, Mushrooms, Roasted Garlic Yogurt + Duck Egg 18.

*Enjoy with Gamay Rosé*

**Chicken Thigh Kebabs** Fried Smashed Potatoes + Tzatziki 19.

*Enjoy with Chardonnay*

**Housemade Hotdog** Foie Gras Butter, Passion Fruit Mustard + Black Truffle 19.

*Enjoy with Beaujolais*

**Milk Braised Berkshire Shoulder** Roasted Garlic Mashed Potatoes, Gravy + Crispy Lentils 21.

*Enjoy with Babić*

**Pork Belly + Tenderloin** Ginger Glaze, Carrot + Espresso 24.

*Enjoy with Grenache*

**Roasted Bone Marrow** Herbs, Capers, Onions + Maldon Sea Salt 23.

*Enjoy with Pinot Noir*

**Half Duck** Greek Yogurt, Smoked Trout Roe + Brioche Buns 32.

*Enjoy with Riesling*

**Turkey Leg Confit** Crispy Lentils, Swiss Chard + Agrodolce 24.

*Enjoy with Grenache*

**Lamb Ribs** Harissa BBQ, Lime Yogurt + Fregola 20.

*Enjoy with Kotsifali*

**Pork Blade Steak** Sobrasada, Honey, Arugula + Parmesan 22.

*Enjoy with Nero d’Avola*

**Prime New York Strip Steak** Summer Pepperonata, Zhoug + Raspberry-Bone Marrow Vinaigrette 25.

*Enjoy with Nebbiolo*

**Greek Sausage** Beet Tzatziki, Marinated Mushrooms + Summer Squash 18.

*Enjoy with Agiorgitiko*