



Dips

Served with flat bread (plant based) or crudité (plant based) (gluten free)

Charred Eggplant, roasted red peppers (vegetarian) (gluten free) \$14

Carrot Hummus, sunflower tahini (pb) \$14

Spicy Feta, smoked labneh, serrano, radish (vegetarian) (gluten free) \$15

Smalls

Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14

Wood-Fired Oysters, green apple-cucumber mignonette (gluten free) \$22

Tuna Tostada, avocado, ponzu \$24

Chicken Pot Pie Croquette \$15

Brussels Sprouts, baharat labneh \$14

Beet Tartare, shallots, gaufrette potatoes (plant based) (gluten free) \$14

Smoked Kennebec Potato, pimentón, saffron aioli (vegetarian) (gluten free) \$14

Wings, chili, maltose, aged rice vinegar \$22

Salads

add on: Chicken \$11 / Salmon \$12 / Shrimp \$12 / Avocado (plant based) \$7

Winter Grain Bowl, sweet potato, cauliflower, quinoa, black rice, kale, apple cider, turmeric, hummus (plant based) (gluten free) \$20

Niçoise, confit tuna, green beans, tomato, onion, olive, white anchovy, egg (gluten free) \$26

Farmhouse Salad, fennel, heirloom carrots, sunflowers seeds, vinaigrette (plant based) (gluten free) \$21

Caesar, lacinato kale, brussels, puffed garbanzo, vegan parmesan (plant based) \$22

Charcoal Grill, Wood Oven & Rotisserie

Rotisserie Jerk Chicken, citrus, cabbage salad (gluten free) \$36

Prime Flat Iron Steak, chimichurri (gluten free) \$42

Dry Aged New York Strip, potato pave (gluten free) \$58

Pomegranate Smoked Lamb Ribs \$30

Spicy Shrimp, Calabrian chili aioli \$28

King Oysters and Shishito Skewers (plant based) \$18

Octopus, charred Meyer lemon-apricot, fennel \$24

Merguez Sausage, cucumber- yogurt \$20

Sweet and Sour Napa Cabbage Wedge (plant based) (gluten free) \$22

Wood Roasted Sea Bass, salsa verde, lemon \$41



Entrees

Short Rib Bolognese, pappardelle, whipped ricotta, basil \$29

Cavatelli, fennel sausage, spigarello kale, parmesan \$26

Robiola Ravioli, charred broccoli, vincotto (vegetarian) \$26

Brooklyn Burger, cheddar cheese, tomato, lettuce, pickle, fries or sweet potato \$28

Dirty Vegan Burger, mustard, cheddar, lettuce, tomato, pickle, fries or sweet potato (plant based) \$26

King Salmon, wilted spinach, lemon aioli \$37

Wood Fired Pizza

Buffalo Mozzarella, tomato, basil \$22

Vegan Sausage, mushroom, help oil (plant based) \$22

Spicy Salami, mushroom, pepperoni \$24

Delicata Squash, taleggio, mascarpone, arugula (vegetarian) \$24

Sides

Charred Cauliflower (plant based) / Braised Collard Greens (plant based) \$14 / \$13

Israeli Couscous (plant based) \$12

Mac and Cheese (vegetarian) \$14

Fries / Sweet Potato Fries \$11 / \$12

Lunch Combo

Monday to Friday, 12pm to 3pm

Daily Soup, Sandwich, or Salad \$20