

# Bill of Fare

## BLUEFIN TUNA

olive oil, bottarga, chive, lemon 19

## BABY ALBACORE

young ginger root relish, shallot 19

## RAW OYSTERS

old sour, lime zest 19 / 4pc

## KOBE BEEF TARTARE

sunchoke, smoked tuna sauce,  
mint, mullet roe 21

### *additions*

### *pickled mussels*

catalan aioli, soft herbs 15

### *smoked tuna salad*

jewish deli-style 15

### *chopped chicken liver*

bacon, rosemary, onion preserves 15

pickled & preserved vegetables - 9

achadinha butter - 11

cheese - 13

seasonal jam - 5

extra bread - 6

### EDNA'S SOUR MILK CORNBREAD

white cheddar, hatch chile,  
cultured butter, honey

19

**MUSTARD & DANDELION GREENS CAESAR** zuni dressing, tuna mojama, breadcrumbs 19

**CAROLINA GOLD RICE** hen of the woods, black forest & brown mushrooms, parmesan 23

**WOOD ROASTED BELON OYSTER** bottarga butter, chive, lemon 9 ea

**AUNT EMMY'S PORK & GREEN CHILI STEW** cheddar, flour tortillas 23

## GRILLED SWORDFISH

aioli, salsa verde, meyer lemon, soft herbs

49

## MUSHROOM-CRUSTED PORK CHOP

smoked lard, thyme

57

## PENNSYLVANIA DUTCH SLIPPERY DUMPLINGS

chicken, ham, beet pickled egg

39

## BEEF RIBEYE (32 oz)

smoked bone marrow, sea salt

129

## SIDES

13 ea

braised greens

cheddar & chive potatoes

dressed lettuces

roasted autumn vegetables

MADE BY HAND OVER OPEN FIRE SINCE 2022.

A four-percent service charge will be added to your bill to provide our team access to employer-sponsored medical insurance. If you would like this charge removed, please let us know.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Drinks, mostly wine

## sparkling

Domaine Dandelion, Pet Nat	2022	Burgundy {FR}	75	
Hubert Soreau, Blanc de Blancs Brut Nature <i>Le Clos l'abbé</i>	2013	Champagne {FR}	220	
Robert Moncuit, Blanc de Blancs Extra Brut <i>Grand Cru</i> 'Les Grand Blancs'	MV	Champagne {FR}	145	
Hammerling Wines, Chardonnay & Pinot Noir 'Tilted Mile'	2021	San Benito County {CA}	72	18/gl
Elise Dechannes, Blanc de Noirs Brut Nature 'Essentielle'	MV	Champagne {FR}	150	
Les Brun Servenay, Extra-Brut 'Odalie'	MV	Champagne {FR}	112	28/g
Christophe Mignon, Rosé de Saignée Brut Nature 'ADN de Meunier'	MV	Champagne {FR}	175	
La Garagista, Marquette Blend 'House Music'	2021	Vermont {US}	88	
Stephan Vetter, Cidre	2019	Franken {DE}	45	

## white

Straka, Welschriesling Blend 'Stratos'	2021	Burgenland {AU}	60	15/gl
Jurtschitsch, Grüner Veltliner 'Stein'	2021	Kamptal {AU}	68	17/gl
Constantina Sotelo, Albariño 'Dama Xoana'	2020	Rías Baixas {ES}	75	
Champagne Fleury, Coteaux Champenois	2018	Champagne {FR}	150	
Barbara Öhlzelt, Riesling <i>Kogelberg</i>	2021	Kamptal {AU}	95	
Gérard Duplessis, Chablis <i>1er Cru Montmains</i>	2014	Burgundy {FR}	140	
Alice et Olivier de Moor, Chablis <i>1er Cru 'Vau de Vey'</i>	2018	Burgundy {FR}	300	
Domaine de l'Ecu, Muscadet 'Ensemble'	2020	Loire Valley {FR}	60	15/gl
Mani di Luna, Trebbiano 'Il Baratto'	2021	Umbria {IT}	53	
Les Aricoques, Altesse 'Pan!'	2022	Savoie {FR}	68	
Les Vignes de Paradis, Chasselas 'Un matin face au Lac'	2022	Savoie {FR}	102	
Ceritas, Chardonnay 'Marena'	2021	Sonoma County {CA}	138	
Rijckaert, Savagnin 'Les Sarres'	2022	Jura {F}	87	
Werlitsch, Sauvignon Blanc Blend <i>Ex Vero II</i>	2020	Steiermark {AU}	125	
Tessa Laroche, Chenin Blanc 'Le Berceau des Fées'	2022	Loire Valley {FR}	78	24/gl
Gassner, Furmint	2021	Burgenland {AU}	85	
Tzum, Albariño 'Eventyr'	2022	Columbia River Valley {OR}	148	
Muchada-Léclapart, Palomino 'Lumière'	2017	Andalucia {ES}	98	
Domaine du Pélican, Savagnin 'Sous Voile'	2018	Jura {FR}	175	
Lady of the Sunshine, Botanical Solera No. 2	MV	San Luis Obispo County {CA}	92	

## pink & amber

Scar of the Sea, Pinot Noir Rosé <i>Casa Contenta Vineyard</i>	2022	San Luis Obispo County {CA}	78	
Domaine Vallée Moray, Chenin Blanc Blend 'A mi Chemin'	2021	Loire Valley {FR}	120	
Causse Marines, Mauzac Blanc 'Zacm'orange'	2022	Sud-Ouest {FR}	76	19/gl
Andrea Occhipinti, Rosato 'Alkes'	2022	Lazio {IT}	72	18/gl
Vartsikhe Marani, Krakhuna	2021	Imereti {GE}	68	
Paulo Bea, Trebbiano 'Arboreus'	2016	Umbria {IT}	165	

## red

Farm Cottage, Pinot Noir <i>Trout Gulch Vineyard</i>	2022	Santa Cruz County {CA}	115	
Domaine des Ardoisières, Mondeuse 'Silice'	2022	Savoie {FR}	72	18/gl
Laisse Tomber, Savigny-les-Beaune	2022	Burgundy {FR}	215	
Mee Godard, Morgon <i>Corcelette</i>	2021	Beaujolais {FR}	115	
Domaine Marcel Lapierre, Morgon	2022	Beaujolais {FR}	105	
Leonardo Arazo, Cinsault <i>Las Curvas</i>	2019	Itata Valley {CH}	65	
Clos des Mourres, Aubun Blend ' <i>Pompette</i> '	2022	Rhône Valley {FR}	72	18/gl
Massimo Clerico, Lessona Riserva	2013	Piemonte {IT}	95	
Étienne Bodet, Saumur Rouge <i>Clos Durandiere</i>	2020	Loire Valley {FR}	160	
Arnaud Lambert, Saumur Rouge ' <i>Clos Mazurique</i> '	2022	Loire Valley {FR}	76	19/gl
Lalù, Barbera d'Alba	2021	Piemonte {IT}	87	
Mas Jullien, Terrasses du Larzac Rouge	2013	Languedoc-Roussillon {FR}	145	
Nusserhof, Teroldego 'Ty....go'	2015	Alto Adige {IT}	110	
Menina d'Uva, Negreda Blend 'Palomba'	2021	Trás-os-Montes {PO}	68	
Maxime Magnon, Carignan Blend <i>Campagnès</i>	2019	Languedoc-Roussillon {FR}	112	
Los Angeles River Wine Company, Zinfandel <i>Lopez Vineyard</i>	2022	Cucamonga Valley {CA}	98	
Danjou Banessy, Mourvèdre Blend 'Roboul'	2020	Languedoc-Roussillon {FR}	68	
Maddalena Fucile & Matteo Vaccari, Sangiovese 'Centrale'	2019	Toscana {IT}	65	19/gl
Domaine Rouchier, Saint Joseph 'Luc'	2019	Rhône Valley {FR}	115	
Sandlands, Zinfandel	2021	Santa Lucia Highlands {CA}	89	
Unturned Stone, Cabernet Sauvignon <i>Waterhorse Ridge</i> 'Spider Chase'	2018	Sonoma County {CA}	104	26/gl
Il Cancelliere, Aglianico 'Gioviano'	2019	Campania {IT}	58	

## Beer

We happily service personal wines brought into the restaurant for a fee of \$30 per 750ml.

miller 'high life' 12oz {US} 5  
 skyduster beer *super dry lager* 12oz {US} 8  
 schönramer *pils 'gold'* 16.9oz {DE} 12  
 highland park brewery *west coast ipa 'hello LA'* 16oz {US} 10

crooked stave *saison 'vielle'* 16oz {US} 12  
 untitled arts *non-alcoholic italian pilsner* 12oz {US} 7  
 de garde *wild ale 'the chateau'* 750ml {US} 38