



Dinner

Plates are medium-sized (we recommend 2-3/person)

PICKLE PLATE Baby carrot, cucumber, shitake, egg, radish, kimchee, jalepenos, red onion	65
GRILLED SANDWICH Aged cheddar, housemade red cabbage sauerkraut & pickle	85
VIETNAMESE RICE NOODLE SALAD carrots, cucumber, mint, basil, hoisin tofu, peanuts	100
DUMPLINGS Bok choy & shitake OR shrimp (5st.)	95
PIZZETTA Roasted fennel, roasted garlic, and cream on Tevekvarn stoneground wheat crust	125
MACARONI AND CHEESE Aged cheddar, smoked scamorza & parmegiano reggiano	95
COD Smoked potato, artichokes, kale, black garlic	130
GNOCCHI Butternut squash, ricotta, sage butter	125
TAMALES Goat cheese and padron peppers	120
WHIPPET BOWL Millet, cannellini beans, root vegetables, seaweed.	125
• CHOICE OF SAUCE: Ginger-carrot, Peanut-lime, or Lemon-caper	
• ADD: Egg OR Tofu	+20
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Dessert

VEGAN BROWNIES with nuts and dried cranberries	70
SALTED BUTTER CARAMEL Brioche gateau, marscapone	75
CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH Vegan	65
CREME BRULEE	75
OLIVES House smoked green OR kalamata	40
NUTCRAFT Housemade caremelized spiced almonds	65
• FLAVORS: Classic (Cumin/Chili), Japanese, Curry/coconut, Smoked	

*Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, shellfish, and milk.
For any other dietary concerns, please speak with your server.*