



Starters

GRIDDLED CHEESE 7

Provolone & Taleggio with fresh & dried oregano.

RAW ZUCCHINI & SQUASH SALAD 12

Lemon, Castelvetrano olives, mint and Parmigiano.

DUCK & CHICKEN GIBLET SKEWERS 8

Chili oil and lemon.

BEEF TARTARE 12

Pickled fennel, caper salt, mustard seeds and Belcampo egg yolk.

Mains

FLATIRON STEAK 29

Smashed new potatoes, roasted red peppers & red wine vinaigrette.

PORK CHOP 26

Salsa criolla and savory corn pudding.

BRAISED LAMB BELLY & NECK 23

White wine & bay, with pan-roasted fennel and carrots.

GRILLED SUMMER VEGETABLES 18

Eggplant & squash with long-cooked tomato, basil and quinoa.

FRIED HALF GUINEA HEN 24

Cabbage & radish slaw and roasted Serrano chile aioli.

CHEESEBURGER & FRIES 17

Cheddar, caramelized onions, butter lettuce & house sauce on brioche.

Sides

FRENCH FRIES 4 - MIXED GREENS SALAD 7 - CANNELINI BEANS & TURNIP GREENS 8