



Fresh • Local • Social

food to share

To Start

House-made Sourdough

rooftop bay leaf honey, whipped butter, maldon salt

Slow Cooked Meatballs

smoky tomato sauce, grana padano, pine nuts, sage

Second

Charred Broccolini

grana padano, grilled lemon, chilli

Roasted Kabocha Squash

guajillo puree, hazelnut dukkah, puffed wild rice,
Barnston Island sunflower shoots

Marinated 8oz. Flatiron

charred kale, mushrooms, Calabrian chili dressing,
focaccia, pickled onions

Dessert

Japanese Cotton Cheese Cake

pink grapefruit, yogurt cremeux, white chocolate puffed rice

or

House-Made Ice Cream

pick from 3 of our rotating flavors

Have you dined with us lately?

We have undergone exciting changes to our food offerings
highlighting **Fresh, Local** food served in a **Social** setting.

Menu best enjoyed with 2 or more people.

\$35 per guest

Please inform us if you have food allergies or special dietary restrictions

Automatic 18% gratuity for groups 8 or more