



Charcuterie

gourmet selection of scratch pâtés, artisan cured meats and regional cheeses, save the produce-pickles, preserves, house mustard, olive oil grilled focaccia, Wren's witching sticks

28

Small's

Rye Whiskey Beef Short Rib 19
silverqueen whip, ginger candied roots, carbonized onions, herbs, and citrus

Paper Bag Salad 13
green mango, napa cabbage, watercress, crispy rice paper, bo kbo jerky, farm eggs, chilies, tamarind vinaigrette, crispy shallots

Field Salad 14
montgomery sky greens, heirloom tomatoes, root ribbon, farm egg, s & p cucumbers, scarlet radish, genovese basil vinaigrette, witching remnants

Wild Mushrooms 12
foraged mushrooms, goat lady chevre, aged vinegar, grilled bread

Mouth Punch Noodles 10
vermicelli rice noodles, toasted peanuts, thai basil, shiso, scallion, cat's mao chili sauce

Undercover Poke 16
ahi tuna, purple mint aioli, avocado mousse, charred scallion, chili-mirin cold brew, crispy rice paper

Mollee Fish 14
sev fried corvina, kerala curry, coriander pickled melon, and yellow globe cucumber yogurt

Shareables

Brussels Sprouts 12
pickled baby onion bulbs, orange blossom honey, goat lady chevre, green swipe, toasted sunflower seeds

Provoleta and Peaches 12
cast iron melt, byway peach marm, basil churri, grilled bread

Lobster-Chorizo Corn Dogs (3) 17
*grapefruit slaw, avocado yum yum
add a corn dog + 6*

Chicken and Burnt Ends 14
chargrilled chicken thigh, pork belly ends, collard and woodear mushroom hot and sour, gochujang-honey mop, soy nuts, shrimp crispies

Breaking Bread 7
warm quinoa boule, olive oil, duqqa spice

Empanadas 16
wagyu grind, yellow chili aioli, sofrito relish

Semolina Dumplings 11
smoked gouda and mascarpone pillows, sweet pepper-tomato fondue, caramelized fennel

Duck Chucks 16
pekin duck sausage, bun cha noodles, thai basil, round house

Plates

Wagyu Flank 46
shoyu marinated beef, cast iron pork sung potatoes, farm hibachi, glace

White Sea Bass 38
parsley and white wine marinated corvina, bomba crab tash, piquillo pepper and fennel nage, basil crisp, portuguese relish

Fin and Belly 38
lightly grilled tuna, red pork belly, blistered edamame and Montgomery Sky greens, pickled chilies, plum radish, hot and sour tamarind broth

Aji Amarillo Duck 38
peruvian marinated duck breast, crispy leg, sweet potato dinner doughnut, pickled slaw, and aji amarillo sauce

Tailored Chicken 28
parmesan jacket, nightshade long tart, shaved fennel and purslane salad, basil-mosto oil dress

One Big Ravioli 30
pancetta braised pork shoulder, aged balsamic cured tomatoes, cuquillo olives, black kale

Walk In the Garden 24
grilled heirloom squash, roasted brassica, garden greens, speckled roman tomato romesco and whatever else was growing well in the garden this morning

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Parties of 8 or more will have an automatic 20 percent gratuity assigned