



JANUARY FEATURE! Beginning January 2

The Jezy 30

48-hour braised pork shank glazed with a Korean-style take on a jezebel sauce with chilies, ginger, and citrus. Paired with sweet potato moo shu pancakes, pickled radishes from the farm, napa cabbage + green mango. Delivered to the table in a warm cast Iron.

Smalls + Shareables

Paper Bag Salad 14

green mango, napa cabbage, crispy rice paper, bo kho jerky, farm eggs, chilies, tamarind vinaigrette, crispy shallots

Kalbi 22

korean bbq beef, quick-chi, roasted pear and scallion glaze

Undercover Poke * 18

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

Duck Confit and Farm Mushroom Ragout 16

farm mushrooms, duck confit, roasted garlic and crumbled taleggio, house made bread

Wild Mushrooms 14

foraged mushrooms, goat lady chevre, aged vinegar, grilled bread

Mouth Punch Noodles 12

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

Charcuterie 28

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

Brussels Sprouts 14

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

Chicken and Burnt Ends 15

chargrilled chicken thigh, pork belly ends, collard + wood ear mushroom dashi, gochujang-honey mop, soy nuts, shrimp crispies

Chorizo-Lobster Corn Dogs (3) 19

grapefruit slaw, avocado yum-yum
add a corn dog +6

Bean Jive 14

black bean, chickpea + sweet potato fritters, green tahini, citrus yogurt, mint, pickled grapes

Freekeh Leek 15

lentil butter & white wine braised leeks, leek green emulsion, crispy leeks, freekah and preserved citrus

Breaking Bread 9

house made focaccia baked with seasonal ingredients, duck fat votive

Plates

Modena Braised* 45

balsamic braised angus beef, gnocchi alla romana, blistered greens, agrodolce, crispy chips

Fin and Belly * 38

lightly grilled tuna, red pork belly, blistered edamame + Montgomery Sky greens, pickled chilies, radish, hot + sour tamarind broth

Aji Amarillo Duck * 38

peruvian marinated duck breast, crispy leg, sweet potato dinner doughnut, pickled slaw, aji amarillo sauce

Branzino 48

cold water mussels, toasted butter with parsnips, capers and citrus, Montgomery Sky greens, pan grattato

Chicken 116 34

chennai chicken, black grains, roasted apple crema, celtuce, green mango, granny apples, green chili papad, herbs

Mezzaluna 26

smoked goat cheese and ricotta filled pasta, roasted pepper and parmesan creamy farm greens

Convuluted Curry 28

roasted cauliflower, baby potatoes, farm vegetables, chickpeas, basmati rice, cashew-coconut sauce, paratha flatbread, flavor bang crunch

* 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.