

lou

bread & butter 8
assorted pickled & fermented vegetables 8
bresaola, lime, olive oil 8
coppa, pickled currants 8
lou bergier pichin, raw cow's milk, apricot 8
blue jay, juniper berries, fig mostarda 8
soft egg, trout roe, parmesan, herb oil 10

charred **escarole & daikon**, comté, walnut yogurt 16

crispy rice, egg yolk*, pickled currants, mixed seeds, lemon* 15
+ kale or n'duja 4

vinegar **braised cabbage**, cara cara, golden raisin & pistachio vinaigrette 17

crispy bucknort farms trout, jalapeño relish, creme fraiche 26

rock shrimp tartine, aleppo butter, leek, cara cara vinegar, sourdough pullman 22

choucroute; gifford's sausage, fermented cabbage, potatoes, apple butter, scallion creme fraiche 30

appalachian heritage lamb ribs, jalapeño, parsley root 34

chocolate mousse, walnut, coffee whipped cream 12

toasted coconut **sorbet**, fermented pineapple, candied pink peppercorns 8

changes & modifications may be politely declined

menu items may contain or come into contact with wheat, eggs, shell fish / seafood, tree nuts, & milk

*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

parties of 6 or more will be charged an automatic gratuity of twenty percent

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aperitif / digestif
dell'etna, amaro 12
cos, "naturale" vermouth 10
forthave spirits, "yellow" génépi 14
aprendiz, mezcal, espadin - tepextate 9

spritz, red or white vermouth + sparkling water 10

bosteels brewery, tripel karmeliet 14



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non-alcoholic
agua de piedra, sparkling water 4
coca-cola, regular or diet 5
casamara club, "onda" sparkling amaro 6
infruition, sparkling yaupon & strawberry mint 7
lurisia, "il nostro analcolico" piedmontese wormwood 8

canyon coffee, "mulish" french press 8

high garden, "woodland roast" herbal tea 5
high garden, "clouds & mist" green tea 5
high garden, "bergamot chai" black tea 5

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