CHARCUTERIE, FISH & CHEESE

warmed 1/4 loaf dozen bakery wheat sourdough
pink peppercorn butter 8

choice of one for 10, three for 27, five for 42
verlasso lox, strawberry vinegar, dill*
salmon rillettes, pickles, crackers *
speck alto adige, guajillo & walnut oil
bresaola, house mustard
coppa, pickled local melon
leonora a fuego, soft-ripened goat’s milk, pimenton, fermented garlic honey
lou beryier pichin, raw cow’s milk, blueberry citrus mint jam
jammy egg, zhug, lardons
assorted pickled & fermented vegetables
warm marinated olives, guajillo, cardamom, lemon
labneh, salsa negra, olive oil, toasted sourdough

dark chocolate hazelnut cake, sweet vermouth sabayon, candied nuts 12
almond basil ice cream & cantaloupe sorbet, basil salt 8
seasonal fruit & cheese, black sesame honey, bee pollen 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

local soft greens, honey vinaigrette, bee pollen, herbs 10

crispy rice, saffron, pickled currents, walnuts 12
+kale, egg yolk or n’duja 4

peruvian lima beans, braised collard greens, brown butter croutons, cured egg yolk 14

sweet corn croquettes, emmental, tarragon, mustard 14

cherokee purple tomatoes & zucchini, chervil pesto, pecorino, long pepper 14

roasted root vegetables & tunnato, dill & mint chermoula, salmon roe 15

mussel escabeche tartine, preserved lemon aioli, pickled radish, herbs 16

cured sea scallop crudo, herb vinaigrette, nasturtium, pine cone oil 22 *
butterflied bucksnort farms trout, house n’duja, potato, zhug, herb salt 52

braised lamb & curry, tomato jam, pepitas, cilantro cream 26

duck farci, confit mushroom, tomato brodo, savoy cabbage 30

dry aged ribeye, charred shallots, fried capers, green peppercorn cream 110*

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There Is No Lou Without You.

aperitif / digestif
partida creus, “muz” red vermouth 8
ercole, vino amaro 8
cos, “naturale” vermouth 10
dell’etna, amaro 12
forthave spirits, “yellow” chartreuse 14
forthave spirits, “brown” coffee liqueur 16
fast penny, “amaricano” white amaro 18

spritz, red or white spanish vermouth + topo chico 10

beer
narragansett, lager (355 ml) 6
bockels brewery, tripel karmeliet 14
brasserie des voirons, “elder” ale (750ml) 13 / 45
brasserie des voirons, “bitter orange” ale (750ml) 13 / 45

non-alcoholic
casamara club, “onda” sparkling amaro (355ml) 6
lurisia, “il nostro analcolico” piedmontese wormwood (150ml) 8
ghia, n/a apertif spritz 12

topo chico, sparkling water 4
coca-cola, regular or diet 5
infruition, sparkling blood orange earl grey tea 7

canyon coffee, “maxi garcia” french press 8
pincup coffee, cold brew 6

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