sunday roast

buttermilk & preserved lemon brined spring chicken, roasted root vegetables, local soft greens, green salsa fresca, tomato sugo

half bird 60 / whole bird 100

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

add ons 12

 crispy potatoes, chervil pesto, garlic toum

 peruvian lima beans, preserved lemon, herbs, evoo

 charred green beans, marigold vinegar, pecorino, long pepper

dark chocolate hazelnut cake, sweet vermouth sabayon, candied nuts 12

 almond basil ice cream & cantaloupe sorbet, basil salt 8
aperitif / digestif
partida creus, “muz” red vermouth 8
ercole, vino amaro 8
cos, “naturale” vermouth 10
dell’etna, amaro 12
forthave spirits, “brown” coffee liqueur 12
fast penny, “amaricano” white amaro 12

spritz, red or white spanish vermouth + topo chico 10

beer
narragansett, lager (355 ml) 6
wiseacre, “air bath” session ipa (355ml) 7
brasserie des voirons, “elder” ale in amphora (750ml) 13 / 45

non-alcoholic
casamara club, "onda" sparkling amaro (355ml) 6
lurisia, "il nostro analcolico" piedmontese wormwood (150ml) 8
ghia, n/a apertif & lemon oleo spritz 8
topo chico, sparkling water 4
coca-cola, regular or diet 5
infruition, sparkling blood orange earl grey tea 7

pincup coffee, “fellowship” french press 6
pincup coffee, cold brew 6

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