

# COCKTAILS

<b>punch</b> hennessy v.s. cognac, ginger beer, carpano antica vermouth, grand marnier, mint, cucumber, orange	10
<b>bourbon</b> element collective woodford reserve blend, creole shrub, wisconsin cherry grenadine, xoclati mole bitters	11
<b>rye</b> templeton, tarragon, lemon, honey, organic egg white	11
<b>tequila</b> herradura silver, lemon, bittermen's grapefruit bitters, pink peppercorns	10
<b>rum</b> bacardi 8, fresh pineapple, lime, aperol, apricot liqueur, fleur de sel	10
<b>gin</b> hendrick's, pimm's, fresh pineapple juice, agave syrup, preserved strawberries	11
<b>vodka</b> buddha's hand-infused grey goose, orgeat, fresh mint, club soda	12

# FORK & KNIFE PIZZA

<b>tomato sauce</b> garlic, oregano, extra virgin olive oil	10
<b>buffalo mozzarella</b> tomato sauce, basil, extra virgin olive oil	12
<b>d.o.p. taleggio</b> speck, roasted red grapes, green onion	13
<b>mortadella</b> pistachios, shaved red onions, ricotta	12
<b>broccoli</b> fennel sausage, provolone, mozzarella, chili flakes	13
<b>fennel sausage</b> hen of the woods mushrooms, parmigiano, tomato sauce, mozzarella	14
<b>manila clams</b> green onions, chilies, crème fraîche	13
<b>burrata</b> sun-dried cherry tomatoes, squash blossoms, genovese pesto	14
<b>sunnyside up organic egg</b> d.o.p. fontina, mozzarella, arugula	14

add fresh black truffles at cost \$4 per gram

# KITCHEN

fresh bread	house-cultured butter, baguette, brioche, focaccia	3
simple green salad	local lettuces, radishes, cucumbers, herb vinaigrette	6
celery root salad	honey crisp apples, yogurt, tarragon, toasted hazelnuts	7
hamachi 'crudo'	local mustard greens, fresh apricots, fleur de sel	9
heirloom tomato salad	avocado mousse, watermelon, tomato gelée	9
chilled sweet corn soup	rock shrimp ceviche, red curry, jamon chips	7
burrata & sea urchin	baby artichokes, green garlic bagna cauda	10
robuchon potatoes	local yukon gold potatoes, sauce périgieux	6
roasted rabbit loin	rabbit sausage, bacon, turnips, olive emulsion	10
alaskan halibut	soft scrambled eggs, piperade, sturgeon caviar	12
local carrot salad	watercress, goat cheese, almond, sunflower seeds	7
foie gras 'torchon'	brioche, marasca cherries, pickled pistachios	12
black bass	chantrelle mushrooms, grilled radicchio, arugula, lobster sauce	16
organic salmon	local tomato, farro, pickled beans, cucumber, black olive oil	15
grilled sturgeon	english peas, spring vegetable fricassee, pancetta, sorrel	16
veal sweetbread 'panzanella'	local tomatoes, olives, raisins, capers	13
wood-grilled chicken	purslane, peaches, pecorino, almonds, saba	14
dry aged illinois beef ribeye	beets, sweet & sour onions, truffle jus	16
lamb	grilled loin & crepinette, pepperonata, chickpeas, feta, pine nuts	19
simple pasta	egg noodles, fresh herbs, parmigiano	6
spaghetti	tomato, calabrian chilies, toasted breadcrumbs, mojama	9
hand-cut taglioni	champagne, oysters, crème fraîche, chives	11
ricotta & herb raviolini	roasted amish chicken, escarole, walnuts	13
radiatore	duck legs, hen of the woods mushrooms, romano beans, cracklings	14
chilled squid ink strozzapreti	maine lobster, chilies, pine nut pesto	14
basil pappardelle	eggplant, melrose pepper, cherry tomato, corn, ricotta	13

add fresh black truffles at cost \$4 per gram