

CAMPFIRE DINNER

Gathering around a fire to share good food and drink with friends... as far as we're concerned, there are few things better in life. We created this place to celebrate that spirit of the campfire with you. Thanks for being here.

raw oyster hibiscus mignonette. each/half dozen	3/16
ceviche coconut. lime. avocado. dragon fruit	13
beef tartare shishito pepper. smoked oyster aioli. cracker	12
char grilled oyster fennel butter. green apple. yuzu. two/four	7/14
smoked & cured fish board market fish. seasonal accoutrement	22
squid a la plancha hummus. salsa verde. calabrian chilli	12
grilled foie gras waffle. blackberry. pecan. maple.	21
persimmon burrata. mizuna. jamon serrano. smoked shallot oil	11
caramelized endive pear. walnut. taleggio fondue.	12
roasted beet horseradish. lemon. avocado. pistachio	9
wedge salad cabbage. turnip. mushroom. bonito. quinoa furikake. tamari.	11
charred pumpkin everything bagel spice. yogurt. chimichurri. pomegranate.	10
roasted broccoli chermoula. lime. candied peanut	10
blistered wax bean market fish. soft boiled egg. olive. shallot	14
farro grilled eggplant. cucumber. feta. mint. macadamia. chili vinaigrette	10
sprouted porridge bread whole wheat. rye. sea salt. butter	6
grouper hearts of palm. carrots. citrus. brown butter.	26
roasted whole fish jerk vinaigrette. charred onion. caramelized lemon	28
manila clams & smoked pork belly green tomato dashi. poblano chili	22
pork chop adobada pineapple. oaxaca cheese. sunflower. mushroom mole	26
lamb crépinette pine nut. lentil. apricot	25
smoked duck black rice. parsnip. burnt cabbage.	25
brisket cornbread puree. swiss chard. alliums.	24
smoked & grilled ribeye for two (42oz) seasonal accompaniment.	78
poached pear saffron. blue cheese ice cream. candied walnut	8
yes, we have s'mores graham. salted caramel chocolate. mallow. two/four	9/18