

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 cherimoya. lime. dragon fruit	13
salmon tartare shishito pepper. smoked oyster aioli. cracker	12
char grilled oyster thai bird chili. koji. yuzu. cucumber. two/four	7/14
smoked & cured fish board market fish. seasonal accoutrement	22
squid a la plancha hummus. salsa verde. calabrian chili	13
grilled foie gras waffle. blackberry. pecan. maple	21
burnt leek porcini creme fraiche. griddled cheese. madeira. nori	12
roasted beet horseradish. lemon. avocado. pistachio	9
romanesco cauliflower. vadouvan. golden raisins. almond	12
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	11
blistered wax bean market fish. soft boiled egg. olive. shallot	14
farro cucumber. eggplant. feta. mint. macadamia. chili vinaigrette	10
sprouted porridge bread whole wheat. rye. sea salt. butter	6
salmon a la plancha ancient grain. celery. black trumpet. radicchio	27
roasted whole fish jerk vinaigrette. charred onion. caramelized lemon	28
seafood pozole verde radish. avocado. tomatillo. hominy	22
pork chop adobada pineapple. oaxaca cheese. sunflower. mushroom mole	26
lamb crépinette tomato. burrata. pepper. kale. pine nut	25
smoked duck black rice. parsnip. burnt cabbage	26
brisket cornbread puree. swiss chard. allium	25
smoked & grilled ribeye for two (42oz) seasonal accompaniment	78
yes, we have s'mores graham. salted caramel chocolate. mallow	10
rice pudding salted caramel. crispy oat. hibiscus	8
ice cream sundae seasonal accoutrement	8
camp feast let our kitchen cook for you. entire table participation required*	55/pp

