

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
crudo tomato. cucumber. black sesame. dashi. basil	13
beef tartare kohlrabi. mustard. uni. black truffle	14
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
foie gras torchon mezcal. green apple. fennel. granola	21
burnt leek porcini creme fraiche. griddled cheese. madeira. nori	12
roasted beet citrus. snap peas. avocado. chili. harissa yogurt.	9
asparagus ricotta. currants. parsley. lemon. pine nuts	11
wedge salad cabbage. turnip. mushroom. bonito. quinoa furikake. tamari	11
smoked sweet potato green garlic. red onion. za'atar.	9
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
flounder a la plancha morel. pea. confit potato. ramps. kombu	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
cavatelli lamb. carrots. fava. pistachio. whipped feta.	21
smoked duck cauliflower. vanilla. almond. cherry. tatsoi	25
grilled filet grain. seed. sunchoke. blueberry	27
smoked & grilled ribeye for two (42oz) seasonal accompaniment	78
yes, we have s'mores graham. salted caramel chocolate. mallow	10
sacred leaf panna cotta cocoa nib. citrus. granola.	8
camp feast let our kitchen cook for you. entire table participation required*	55/pp

*available until 9pm. parties of 6 or less.