

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 "tiger's milk". cilantro. avocado. onion. cucumber	13
beef tartare artichokes. hard boiled egg. 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
tempura mushroom maitake. peperonata. corn	12
roasted beet orange. snap peas. avocado. chili. harissa yogurt.	9
grilled brassica korean chili vinaigrette. burrata. yeast	10
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 tomato. potato. taggiasca olive. greens. fennel	27
roasted whole fish mango. habanero. lime. black turtle bean	28
seafood pozole verde radish. avocado. tomatillo. hominy	22
iberico pork cilantro pesto. leek. olives. citrus.	28
cavatelli lamb. carrots. fava. burrata.	22
smoked duck bourbon. grilled peach. endive. blue grits	25
grilled filet kohlrabi. oyster. parsley bernaise	27
smoked & grilled ribeye for two (42oz) seasonal accompaniment	78
yes, we have s'mores graham. salted caramel chocolate. mallow	10
furikake vacherin ogo. seabean	8
elote passion fruit. roasted corn. blueberry compote. brick dough	12
sundae grilled stone fruit. creme fraiche sorbet. oat. balsamic	8
camp feast let our kitchen cook for you. entire table participation required* . .	55/pp

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