

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.