

CAMPFIRE DINNER

SAMPLE MENU

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 snake river farms. 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
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* . . 65/pp

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