

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

pate chicken liver. port wine. fig. toast 14

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

potato celeriac. garlic. peppers. celery. 9

roasted broccoli chermoula. lime. candied peanut 11

blistered wax bean market fish. soft boiled egg. olive. shallot 14

roasted leek asian pear. quinoa. saffron. chili tahini. pepita 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

pork belly allium. apple. crackling. soubise. 24

cavatelli lamb. carrots. fava. burrata. 22

smoked duck citrus. gremolata. farro. carrot. almond. cocoa 25

grilled filet snake river farm. sage. pepita pesto. pumpkin bernaise. 29

smoked & grilled ribeye for two (42oz) seasonal accompaniment 78

yes, we have s'mores graham. salted caramel chocolate. mallow 10

apple buckwheat. walnut. clove 10

camp feast let our kitchen cook for you. entire table participation required* . . 65/pp

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