

CAMPFIRE DINNER

early spring

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 matcha-chamomile mignonette. each/half dozen 3.5/19

hamachi mango. horseradish. rice 15

beef tartare truffle. garden nori. shallot. pickled mustard seed 15

char grilled oyster thai bird chili. kosho. yuzu. cucumber. two/four 8/16

smoked & cured fish board market fish. seasonal accoutrement 23

squid a la plancha hummus. salsa verde. calabrian chili 13

lengua pastrami. sauerkraut. brussels sprout. mustard. rye 14

pâté chicken liver. poblano. onion. radish. 15

grilled brassica korean chili vinaigrette. burrata. yeast 11

wedge salad cabbage. turnip. mushroom. bonito. quinoa furikake. tamari 13

gnudi ricotta. carrot. pesto. brittle 12

roasted broccoli chermoula. lime. candied peanut 13

shishito octopus. bell pepper. dukkah 16

sprouted porridge bread whole wheat. rye. sea salt. butter 8

scallops grits. chili. sea urchin 31

roasted whole fish gigante bean. spring onion. lemon. artichoke 31

seafood pozole verde radish. avocado. tomatillo. hominy 23

cavatelli wild mushroom. squash. sunchoke 24

hanger spigarello. pea. chimichurri 39

smoked half chicken pickle. kimchi. lentil 27

camp feast let our kitchen cook for you. entire table participation required* . . 70/pp

yes, we have s'mores graham. salted caramel chocolate. mallow 12

chocolate pots de crème porcini. chestnut. white chocolate. 10