

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.

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| ceviche kampachi. smoked coconut. pear. chile. jicama | 15 |
| oysters raw / grilled | 18/22 |
| quail aji panca. dukkah. mint. | 16 |
| brodo maultaschen. shiitake. english pea. olive wood | 15 |
| cured/smoked smoked fish. house-cured olives. charred pickles. focaccia | 16 |
| crab smoke. sumac. avocado. dulce | 18 |
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| scorched cabbage taleggio. horseradish. lemon | 13 |
| endive grain. heirloom bean. shiso vinaigrette | 13 |
| roasted broccoli chermoula. lime. candied peanut | 14 |
| sprouted porridge bread whole wheat. rye. sea salt. butter | 8 |
| | |
| striped bass wheatberry. pumpkin seed. allium | 28 |
| charred chicken mole. cactus. sweet onion. chile | 27 |
| new york strip treviso. demi. herbs. wild mushroom | 34 |
| pork chop brussels sprouts. jalapeño. onion. cotija | 27 |
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| yes we have s'mores | 13 |
| pot de creme butterscotch. huckleberry. chocolate | 10 |
| | |
| camp-out feast choose your own tasting adventure | 55pp* |

*available until 8:30pm. entire table participation required. parties of 6 or less.