

Dinner Menu

Appetizers

Honeynut Squash Soup, Crème Fraîche, Chives, Espelette, Pepitas 9

Little Gem Caesar Salad, Sourdough Croutons, Parmesan Frico, Herbs 15

Roasted Beets, Orange, Pistachio, Mizuna, Dill, Mint, Labneh, Pierre Poivre 16

Lamb Meatballs, Puttanesca, Ricotta, Basil, Grilled Bread 18

Marinated Fluke Crudo, Cucumber, Summer Squash, Preserved Lemon, Almond, Cilantro 19

Mussels Provençal, Frites, Garlic, Fennel, White Wine, Butter 20

Cured Meats, Caper Berries, Cornichon, Grainy Mustard, Bread 21

Sides

Broccoli Di Ciccio, Chili, Lemon, Butter 8

New Potatoes, Herb Sauce

Mushrooms, Thyme, Cream

Entrees

Brick Chicken, New Potato, Aleppo, Pickled Shallots, Tomatillo Sauce 29

Atlantic Cod, Cannellini Beans, Heirloom Carrots, Soubise, Salsa Verde, Watercress 30

Petit Filet, Cipollini, King Trumpet Mushrooms, Baby Artichoke, Black Garlic, Chimichurri 34

Pasta

Caserecce, Basil Pesto, English Peas, Squash, Ricotta Salata 24

Spaghettini, Carolina Shrimp, Cherry Tomato, Lemon, Calabrian Chili, Chives 26

Desserts

Vanilla Cheesecake, Strawberry, Chantilly Cream, Mint 12

Black Forest Chocolate Cake, Luxardo Cherry, Crème Fraîche 12

Lemon Tart, Merigue, Coulis De Framboise 12

Cheese Plate, Quince, Marcona Almonds, Grapes, Local Honey 16



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