

# Dinner

## Small Plates

- CHEESE & CHARCUTERIE** fall tomato jam, mustard, hazelnut candy, thyme cracker | 15 pp
- HEARTH MILKBREAD** whipped cherry valley butter, confit tomato , basil | 14
- CAESAR** baby romaine, grana padano, anchovy, cured egg yolk, focaccia | 17
- BEETROOT SALAD** crispy speck, buttermilk ricotta, walnut, nasturtium vinegar, lemon caramel | 19
- AGED TROUT TARTARE** french radish, champagne honey, horseradish, lemon oil, tarragon | 23
- BEEF TARTARE TARTLET** shallot nuoc cham, black truffle matsutake soy, egg yolk, marrow shell | 25
- CARROTS** labneh, farro, cashew dukkah, fermented garlic & brown butter vinaigrette, mint | 22
- BBQ MUSHROOM TEMPURA** nduja egg jam, pickled piparra peppers, kombu salt and vinegar | 18
- PENN COVE MUSSELS** smoked leek & cider cream, green apple, whole grain, foccacia | 28
- CARLTON FARM PORK RIBS** rainier cherry, coca-cola balsamic, herb salad | 24

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## Dry Aged & Fire Finished

- BLACK COD** sweet pea miso, caramelized whey, yuzu sake | 36
- GRILLED OCTOPUS** swiss chard, watercress green curry, carmelized fennel | 28
- SPATCHCOCK POUSSIN** golden raisin, tomato, ancho dark chocolate sourdough mole | 36
- 30 DAY AGED DUCK BREAST** 5 spice port, parsnip mascarpone | 42
- 6 OZ. 21 DAY BAVETTE** sweet potato, pecan salsa macha | 45
- 6 OZ. 45 DAY CARMEN NY STRIP** broccoli stem nuoc cham caramel | 65
- 6 OZ. 60 DAY WAGYU RIBEYE** bone marrow, cafe de paris butter | 128

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## For the Table

- POTATO GNOCCHI** cacio e pepe, lemon thyme cultured cream, pecorino | 18
- DUNGENESS CRAB RICE** shishito pepper, tarragon mousse | 18
- SMOKED GOUDA GRITS** sweetcorn butter, oregon winter black truffle | 14
- SICHUAN BRUSSEL SPROUTS** chinese black vinegar, peanuts, white soy | 16
- GARDEN PICKLES** | 10

*Thank you for joining us for our soft opening! You're part of our first chapter. Your feedback helps us fine-tune every detail, and we can't wait to welcome you back...Next time, even better.*

*A small 3% surcharge helps us retain a very talented culinary team, which brings your dining experience to life. 100% of it goes directly to our hourly kitchen team members. A 20% gratuity is added to parties of six or more.*

*\*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.*