

WINTER 2024

(MENU SUBJECT TO CHANGE AT ANY TIME)

FRESH BAKED WHEY ROLLS | 17

limited quantities

2 hot rolls made from whey served with house made fresh cheese and beurre de baratte aged in kale leaves, side of Olasagasti salted anchovies

CHIPS+ OLIVES | 11

Spanish olive oil potato chips + Sicilian Cerignola olives

FINOCCHIONA | 15

thin sliced Salumeria Biellese fennel salumi, candied olives

ESCAROLE SALAD | 14

Cantabrian anchovy + local garlic vinaigrette, walnuts, Ubriaco Rosso cheese

FRICO | 15

potato pancake with cave aged Gruyère cheese, shaved Brussels sprouts + fermented onions

ESCARGOT | 15

wild Burgundian snails broiled in fermented garlic + thyme butter, Wild Leaven Bakery sourdough toast

ROASTED BONE MARROW | 18

Lazy 6 Farm wangus roasted bone marrow, wild cactus flower + cranberry compote, Wild Leaven Bakery sourdough toast

SHRIMP SAUSAGE | 18

house made "boudin blanc" shrimp sausage, curry scratch-la, cashew + herb salad

LAMB SKEWERS | 17

red cabbage + caraway slow, fermented tofu aioli

THE WANDERER | 28

braised duck leg á l'orange, Sichuan peppercorn, buttered cabbage, garlic pancake

SWEETS

"Affogato" | Chokola chocolate mousse, espresso, almond biscotti | 9

*add a shot of organic Tawny Port + \$5

Basque style Cheesecake, wild blueberry jam | 12

DISCLAIMERS:

- . We include a 20% service fee to every check that is evenly distributed evenly to all employees.
- . Credit or Debit payments only or exact cash. We do not have a register and cannot make change.
- . Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

