



MENU

BEN'S BREAD | served w/ whole marinated olives & pizza butter (v) 12

TINNED FISH | chef's selection, served w/ sourdough crackers, aioli, rotating pickles MP

JAMON | thin-sliced serrano ham, bettermade chips, pickled peppers (gf) 20

DELICATA TOAST | roasted squash, whipped ricotta, maple sherry vinaigrette, lardo, sourdough 22

CROQUETTES | salt cod, tartar sauce, espelette 18

GRILLED BEETS | beets, cashew puree, saba vinaigrette, cashew gremolata, mint (vg, gf) 23

LITTLE GEM SALAD | green goddess, pickled shiitake, puffed wild rice, furikake, ricotta salata (v, gf) 19

CARROTS | espelette honey, tahini, grapefruit, mojo verde, walnut (vg, gf) 22

UPSTATE NY SALT POTATOES | mojo verde butter (v, gf) 20

CLAMS ON TOAST | clams, chorizo, spanish chili crisp, sopping toast, fennel 32

OCTOPUS A LA PLANCHA | peri peri, fried potatoes, grilled peppers, taco truck green sauce (gf) 42

SWORDFISH | eggplant purée, mojo verde tabbouleh, marcona almonds 36

COPPA | nora pepper glaze, marinated cucumber w/ creme fraiche, green curry (gf) 36

RAINBOW TROUT | eagle creek trout, pil-pil, salsa verde, grilled grapes, maitake (gf) 39

HALF CHICKEN | lemon caper jus, stewed escarole (gf) 38

STRIP STEAK | beef jus, shiitake mushrooms (gf) MP

DESSERT

BASQUE CHEESECAKE | (v, gf) 14

STICKY TOFFEE CAKE | burnt vanilla ice cream, bay leaf caramel 15

CHOCOLATE SORBET | (vg, gf) 10

(gf - gluten free, v - vegetarian, vg - vegan)

Consuming undercooked meat or eggs may increase risk of foodborne illness. Ask your server about menu items that are cooked to order.