LEÑA

MENU

J&B BREAD | served w/ whole marinated olives & compound 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**

CROQUETTES | salt cod, tartar sauce, espelette **18**

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

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

CHICORIES | treviso, pickled mustard vinaigrette, dates, pecans, mimolette (v, gf) **19**

ROASTED CAULIFLOWER | charred cauliflower, serrano emulsion, lemon thyme vinaigrette, pickled sultanas, salsa matcha, fried masa (v, gf) **24**

UPSTATE NY SALT POTATOES | brown butter emulsion, chive (v, gf) **18**

PRAWNS | grilled day boat pawns, sofrito butter (gf) **28**

OCTOPUS A LA PLANCHA | dill aioli, jamon vinaigrette, fried potatoes, pickled peppers (gf) **42**

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

MIXED GRILL | marinated coppa, butifarra, white beans, mojo rojo, honeycrisp (gf) **36**

RAINBOW TROUT | eagle creek trout, pil-pil, salsa verde, grilled grapes, maitake (gf) **36**

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

STRIP STEAK | beef jus, parsnips (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.