

DINNER

SMALL

48-Hour Homemade Sourdough & Butter / 8

Pull-Apart Sweet Corn “Elotes” Milk Bread / 10

Hamachi Crudo, Avocado, Granny Smith Apples, Piment d'Espelette / 14

Persian Cucumbers, Fromage Blanc, Orange Blossom Water, Poppy Seed Vinaigrette / 12

Seared Organic Hen of the Woods Mushrooms, Fresh Egg Cacio e Pepe Sauce, Shaved Parmesan / 11

Butternut Squash, Vadouvan Coconut Curry, Treviso, Orange Fennel Salt / 12

Braised Cabbage, Lemon Burrata, Extra Virgin Olive Oil / 14

Marble Potatoes, Confit Garlic, Crème Fraîche, Thyme / 10

MEDIUM

Octopus Corn Dog, Gochujang Aioli, Furikake Spice / 12

PEI Mussels, Housemade Chorizo, Rice Vermicelli, a Ton of Garlic / 18

“Triple Sun” Carbonara, Sunny Side Up Egg, Sunchokes, Sunflower Seeds, Housemade Fettuccine, Lemon Thyme / 18

Hand-mixed Acorn Squash Gnocchi, Young Radishes, Sage, a love of Brown Butter / 19

LARGE

Poached Halibut, Charred Onion Fumet, Teardrop Onions, Fennel Pollen / 28

189 Burger, Double Patty, Smokey Pickled Onion, Tomato Concasse Confit, Tomme de Savoie, Dijon Espelette Aioli, Fries / 20

Grilled Lamb Chops, Pickled Farmers Market Black Plum, Mustard Seeds / 27

Creekstone Ribeye, Demi Glace, Fresh Horseradish / 38

Rotisserie Chicken, Garlic Herb Butter, Charred Lemon / 35 whole, 28 half

Changes and modifications politely declined. Please alert your server to any allergies.

Consuming raw or uncooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.