

SUMMER
VEGETABLES*

garden herb pesto
— 12 —

HOOKS CHEDDAR
RILLETTE

pickled cauliflower,
golden raisin, hazelnut,
seeded cracker
— 12 FOR 3 PIECES —

DUCK LIVER
MOUSSE
elderflower, preserved
apricot, sweet corn
madeleines
— 14 —

CRISPY POTATO*
roasted garlic aioli,
tomato jam
— 12 —

VICIA FOCACCIA
with Rolling Lawns Butter
— 8 —
with labneh, zaatar,
tomato honey, olive oil
— 14 —

ALBACORE TUNA
SASHIMI
spring onion,
smoked tonnato,
caper, guajillo chili
— 22 —

HEIRLOOM
TOMATO SALAD*
shiso, pine nut butter,
tomato vinaigrette,
puffed farro,
watermelon
— 16 —

SUMMER SQUASH
cherries, goat cheese,
pistachio granola,
buttermilk, lovage
— 16 —

MUSSELS ON THE
HALF SHELL
warm herb butter,
pickled shallot,
vadouvan spice,
focaccia toast
— 6 PIECES FOR 16 —

JULY
2025

LET US COOK
FOR YOU

3 COURSES
SERVED
FAMILY-STYLE

\$80
PER PERSON*

WINE PAIRING

\$30
PER PERSON

ELEVATED
PAIRING

\$50
PER PERSON

*MENU REQUIRES
PARTICIPATION OF
THE ENTIRE PARTY
AND IS OFFERED FOR
GUESTS WITH NO
RESTRICTIONS

FRIED RICE*
summer vegetables,
onion molasses,
mushroom xo,
chili crisp.
— 22 —

SEMOLINA
GNOCCHI*
lamb merguez,
preserved lemon,
tomato, pecorino,
bread crumbs
— 26 —

RICOTTA DUMPLINGS
pistachio pesto, summer beans,
confit cherry tomatoes, parmesan
— 24 —

BBQ PORK CHOP

tropea onion, peach, red bell pepper
vinaigrette, grilled shishito peppers
— 40 —

BUTTONWOOD FARM CHICKEN

grilled breast, smoked eggplant, harissa,
zhug, green cabbage, raisins
buttermilk & turmeric fried thigh, garlic
tousm sauce, garden herb salad, sumac
— 38 —

OLIVE OIL POACHED SNAPPER

fennel, toasted nori, mussel emulsion,
squash, tomato vierge
— 38 —

HEIRLOOM CORN EMPANADA

fava beans, parmesan, salsa macha,
sunflower seeds, green garlic
— 26 —

SESAME CORN CAKE

sweet corn mousse, blueberry sherbet,
white sesame corn streusel
— 14 —

CREPE CREME BRULÉE

diplomat creme, berries, caramel,
sweet milk ice cream
— 14 —

SEASONAL SORBET*

— 5 PER SCOOP —

* can be modified to be vegan

Please note all checks receive an automatic 20% gratuity that
is equitably shared amongst our service and kitchen team.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.