

CHEESE & CHARCUTERIE – 3/28 or 5/46
you choose with house accompaniments

CHEESE

HIGH PLAINS CHEDDAR – 9
sharp, grassy cheddar from iowa

DOE RUN - SEVEN SISTERS – 11
highly snackable - nutty - pa

NANCY'S CAMEMBERT – 10
pasteurized - sheep & cow's milk - ny

EWEPHORIA SHEEP GOUDA – 12
nutty and rich - firm - holland

MITICA ESPELETTE CHEVRE – 12
sweet and earthy with mild spice

CHARCUTERIE

GALLONI PROSCIUTTO DE PARMA – 12
aged 16 months - italy

ROSEMARY HAM COTTO – 10
framani - nitrate free - california

ROSETTA DE LYON – 11
mild salami - salumeria bielles - ny

SMOKED TROUT RILLETTE – 12
housemade with lemon & herbs

COPPA SERRANA – 11
spotted trotter - nitrate free - usa

BITS & BOBS

SEAFOOD CROQUETTES – 9

MARINATED OLIVES – 8

GIGANTE BEANS w/ MEYER LEMON – 7

MARINATED MUSHROOMS – 8

FISH WIFE - MACKEREL w/ CHILE FLAKES - 12

THE TEAM

CHEF - MICHELE HUNTER
SOUS CHEF - ALEX JOHNSON
FOH MANAGER - DAN PUGLIESE
WINE GUY - MILES MERTON
BAR STUFF - GERALD AKINS

SMALLER

HOUSE FOCACCIA – 9
farmer ground flour, cultured butter, flaky salt

POUTINE – 14
house frites, poutine gravy, chives
add duck confit +5

BANGS ISLAND MUSSELS – 19
white wine, achiote butter, meyer lemon,
grilled focaccia

BRUSSELS SPROUTS PANZANELLA – 15
shaved brussels sprouts, arugula, parmesan croutons,
roasted shallot vinaigrette, bacon lardons, feta

TUNA CRUDO – 16
rhubarb vinaigrette, chipotle-infused strawberry gel,
shallot, kaffir lime oil

GLAZED BABY CARROTS – 14
warm spices, maple glaze, pickled raisins,
whipped labneh, sesame crisps, cilantro

STEAK TARTARE – 16
shallot, mustard, egg yolk, guajillo aioli, house chips

LARGER

CREAMED LEEK & MUSHROOM CAVATELLI - 22/38
house-made sourdough cavatelli, local oyster mushrooms,
sherry cream sauce

12 OZ IBERIAN PORK CHOP– 38
marsh hen hill polenta, cherry pepper agrodulce,
mushroom jus

LA BELLE DUCK LEG CONFIT – 34
citrus glaze, lentils, bacon lardons, pickled kumquats

PAN ROASTED OCEAN TROUT – 29
grilled kale, nuoc cham, coconut-lemongrass nage, ci-
lantro, chile oil

STEAK FRITES – 38
grilled hanger steak, house frites, sauce bordelaise

LA BELLE FARMS ROAST CHICKEN – HALF 36 FULL 66
wilted greens, charred onion, fresh herbs, au jus

SIDES

GRILLED BROCCOLINI – 10
sauce ravigote, garlic aioli, bread crumbs

SCHMALTZY SMASHED POTATOES – 10
tahini-lemon aioli, fried sage, lemon zest

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS–
WE'RE HAPPY TO ACCOMMODATE WHENEVER POSSIBLE.