

# DINNER

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[small lots]

antipasti

cured pork neck, cured lamb neck,

house pickles & warm olives \$12

cured meats \$6 • olives or pickles \$4

shaved fennel

spiced walnuts, radishes & parmesan \$9

chicory salad

with cured pork neck & gribiche \$8

grilled cheese sandwich & tomato soup \$8

soft boiled farm egg

with frisée, pork croutons

& sherry vinaigrette \$7

slow roasted pork jowl

brussels sprouts, pancetta

& green apple \$9

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[big lots]

farro risotto

with roasted mushrooms,

jerusalem artichokes & parmesan \$14

pan roasted monkfish

green lentils, cauliflower,

capers & preserved lemon \$19

chicken : roasted breast & confit leg,

mashed potatoes, swiss chard,

pickled & roasted mushrooms \$18

lamb ribs

chickpeas, olives, mint & lemon \$17

grass-fed beef burger

cheddar cheese, pickles,

potato skins & lardo butter \$13

with a Brooklyn Lager \$15

kids' pasta

with market vegetables \$10