

## RAW

Seared albacore tuna, yuzu kosho, grapefruit, lime vinaigrette 25  
Kanpachi crudo, fried caper, fennel, olive, espelette, tomato vinaigrette 23  
Beef tartare, rosemary olive oil cracker, smoked egg yolk 27  
Mixed green salad, mandarin orange, date, crispy chickpea, maple dijon dressing 19  
Endive, radicchio, blue cheese dressing, stilton, bacon lardon 19  
Kale caesar salad, spiced breadcrumb, parmesan 19  
Golden delicious apple, dijon mustard vinaigrette, candied hazelnut, san pio cheese 22  
Beet salad, orange, dill, whipped feta, everything crumble 18

## VEGETABLES

Baked japanese sweet potato, pickled shallot, mushroom xo, chive crème fraîche 18  
Roasted brussels sprouts, green onion, thai chili vinaigrette 18  
Delicata squash, spiced honey, goat cheese, dukkah 18  
Grilled broccolini, spicy yuzu kosho aioli, crispy shallots 18  
Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette 18  
Kennebec fries, ketchup powder, malt vinegar aioli 14  
Thumbelina carrots, lime yogurt, pumpkin seeds, cilantro 18  
Charred savoy cabbage, miso, soy, honey 18

## PIZZA

🍷 Spicy spianata salumi, piquillo pepper, san marzano tomato 28  
Chorizo, pepperoncini, honey, mozzarella 28  
San danielle prosciutto, cherry tomato, arugula, mozzarella 29  
Pepperoni, red onion, mozzarella, tomato 27  
Guanciale, pineapple, habanero, chive 26  
Roasted delicata squash, overnight onion, pepperoncini, dill 25  
Margherita, san marzano tomato, mozzarella, basil 25  
Roasted mushroom, fontina, confit garlic, arugula pesto 28

## SMALL

House marinated olives, chili, oregano 8  
Nightingale focaccia, za'atar, chili citrus olive, sundried tomato, parmesan 11  
Braised meatballs, san marzano, parmesan, pine nut, basil 23  
Crispy confit duck leg, cannellini beans, persimmon, grilled radicchio 34  
Seared baja scallops, charred corn miso butter, shishito 36  
Roasted bone marrow, red wine braised burgundy snails, grilled sourdough 29  
Buttermilk fried chicken, spiced maple syrup, sumac, pickle 24  
Housemade jerk spiced sausage, tamarind sauce, jicama and pineapple slaw 27  
Seared argentinian prawns, chorizo, butter potato, herbs 29  
Cauliflower hummus, chermoula, pickled celery, sourdough 17  
Prosciutto and blue cheese agnolotti, brown butter, fried sage, aged balsamic 29

## 🍷 LARGE

Spaghetti, manila clam, jalapeño, scallion, white wine 24/33  
Rigatoni all'arrabbiata, whipped ricotta, basil 23/32  
100 layer lasagna, beef and pork ragu, porcini, pecorino, pomodoro, basil 39  
½ lb nova scotia lobster, spaghetti, chive 65  
Grilled rainbow trout, chimichurri, peanut salsa macha 46  
Seared king salmon, bois boudran sauce, chive 42  
Braised beef short rib, confit shallot, chimmichurri, spiced breadcrumb 55  
Roasted pork belly, aji amarillo puree, pickled turnip, chicharrone 38  
Grilled wagyu bavette steak, leek jus, chive 60  
Brick pressed chicken, lime corn puree, beef tallow chili oil, cilantro 40  
24 oz prime striploin, hasselback potato, shishito, café de paris butter 150  
39 oz dry aged porterhouse, chimichurri, charred lemon 279

🍷 *Original recipes from Hawksworth Cookbook. Ask your server for details.*

\* We politely decline all requests to modify menu items.

\*\* Consumer advisory warning for raw foods: In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.

**NIGHTINGALE**