

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
- Lime cured hamachi, yuzu kosho, olive oil 26
- 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
- Crispy duck salad, watercress, vegetable ribbon, puffed wild rice 26
- 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
- Roasted 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 daniele 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
- Buttermilk fried chicken, spiced maple syrup, sumac, pickle 24
- Roasted bone marrow, red wine braised burgundy snails, grilled sourdough 29
- 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
- Pacific halibut, clams, mussels, aioli, saffron sauce 58
- 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.*