

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 28
Lime cured hamachi, yuzu kosho, olive oil 26
Mixed green salad, mandarin orange, date, crispy chickpea, maple dijon dressing 20
Heirloom tomato, burrata, garlic bread crumb, saba vinaigrette 26
Kale caesar salad, spiced breadcrumb, parmesan 20
Crispy duck salad, watercress, vegetable ribbon, puffed wild rice 26
Beet salad, orange, dill, whipped feta, everything crumble 19

VEGETABLES

Baked japanese sweet potato, pickled shallot, mushroom xo, chive crème fraîche 18
Roasted brussels sprouts, green onion, thai chili vinaigrette 18
Grilled broccolini, spicy yuzu kosho aioli, crispy shallot 18
Roasted cauliflower, sultana, sunflower seed, cilantro, turmeric vinaigrette 18
Kennebec fries, ketchup powder, malt vinegar aioli 14
Grilled japanese eggplant, spiced honey, hazelnut dukkah, tzatziki 18
Roasted carrots, lime yogurt, pumpkin seed, cilantro 18

PIZZA

- 🍷 Spicy spianata salumi, piquillo pepper, san marzano tomato 28
- Chorizo, pepperoncini, honey, mozzarella 28
- San daniele prosciutto, cherry tomato, arugula, mozzarella 29
- Fennel sausage, soppressata, pepperoni, pickled red onion 30
- Guanciale, pineapple, habanero, chive 27
- Roasted eggplant, artichoke, piquillo pepper, mint 25
- Margherita, san marzano tomato, mozzarella, basil 25
- Roasted mushroom, fontina, confit garlic, arugula pesto 28
- Cacio e pepe, caciocavallo, pecorino crema, mozzarella, cracked pepper 27

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 bean, apricot, grilled radicchio 34
Seared baja scallops, charred corn miso butter, shishito 36
Buttermilk fried chicken, spiced maple syrup, sumac, pickle 24
Lemon ricotta agnolotti, pea, fried sage, hazelnut crumble, beurre monté 30
Longanisa sausage, daikon, pickled jackfruit 28
Seared argentinian prawns, chorizo, butter potato 32
Cauliflower hummus, chermoula, pickled celery, sourdough 17

LARGE

- 🍷 Spaghetti, manila clam, jalapeño, scallion, white wine 25/35
- Rigatoni all'arrabbiata, whipped ricotta, basil 24/34
- 100 layer lasagna, beef and pork ragu, porcini, pecorino, pomodoro, basil 39
- ½ lb nova scotia lobster, spaghetti, chive 65
- Dungeness crab risotto, kabocha pumpkin, mascarpone, lemon zest 41
- Grilled bone in pacific halibut, caper, parsley, crouton MP
- Seared king salmon, bois boudran sauce, chive 42
- Braised beef short rib, confit shallot, chimmichurri, spiced breadcrumb 55
- Grilled bone in pork chop, charred scallions, dijon mustard sauce 41
- Wagyu bavette steak, roasted mushroom, peppercorn 65
- 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.