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
Endive, radicchio, bartlett pear, pecan, gorgonzola, aged balsamic 20
Kale caesar salad, spiced breadcrumb, parmesan 20
Crispy duck salad, watercress, vegetable ribbon, puffed wild rice 26
Avocado, cara cara orange, pink grapefruit, shaved fennel, rosemary crouton 19
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, cafè de paris butter 150

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.*