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A

OYSTERS \$MP
east coast / west coast
champagne mignonette, celery-jalapeno relish

CRUDO \$16
red snapper, coco-lime, avocado,
pickled chili, pepitas, cilantro

No. 1

LETTUCES \$15
market greens, turnips, sunflower seeds, roasted carrot dressing

RICOTTA & PEARS \$16
radish, arugula, lavender, honey

CRISPY SWEET POTATO \$16
olives, almonds, sumac yogurt

MUSSEL TOAST \$17
aji-caper aioli, sourdough

BROCCOLI & ZUCCHINI FRITTERS \$16
rosemary vinaigrette

CHARRED OCTOPUS \$17
grilled roasted pumpkin, lentils, pickled vegetables,
curry croutons, preserved lemon aioli

No. 2

NORTH ATLANTIC COD \$32
fall vegetables, avocado, baby onion,
charred jalapeno broth, hazlenuts

ROASTED BLUEFISH \$32
butternut squash, corn salsa, zucchini puree

ROASTED CHILI CHICKEN \$30
broccoli rabe, chorizo, shallot butter, garlic confit

V

BAVETTE STEAK \$32
crispy paprika potatoes, charred onion,
eggplant tahini, pistachio

Y

AUTUMN GNOCCHI \$22

root vegetable ragu, parmesan