



kitchen & bar

SMALL PLATES

marinated olives

lemon, feta, thyme

shrimp cocktail

house cocktail sauce, preserved horseradish, lemon

tomatoes

creme fraiche, confit & raw local cherry tomatoes, yuzu kosho, harissa breadcrumbs

boba ganoush

garlic scapes, golden raisins, mint, parsley, blueberry & flatbread

beignets

tomato jam, summer corn and manchego

crispy potatoes

duck fat new potatoes, mornay sauce, bravas spice

cauliflower

fried cauliflower, roasted garlic and green olive aioli, manchego, parsley

wings

1lb, house buffalo, blue cheese

cheese board

choose 3 and up to 5 cheeses

dates, seasoned nuts, cornichons, salted butter, honey, jam, baguette

cabot cheddar, cow, vermont

idiazabel, sheep, spain

pierre robert, triple cream, cow, france

bay blue, cow, california

beemster gouda, cow, netherlands

humboldt fog, goat, california



PIZZA

margherita

buffalo mozzarella, basil

cliftonian

a Delco specialty

mushroom

fontina, mushroom duxelle, pan seared mushrooms

burrata

confit onion, raw onion, roasted garlic, pickled red onion, calabrian chili, herbs

summer gang

roasted & pickled corn, manchego, ricotta, cherry tomatoes,

SOUP AND SALAD

7

mushroom soup

chives, chili oil

18

gems

gem lettuces, green goddess dressing, red onion, pickled cucumber, feta, microgreens, pistachio

12

grain bowl

bulgur wheat, carrot, radish, persian cucumber, avocado, sauteed broccolini, pickled maitake mushroom, black sesame vinaigrette

14

broccolini caesar

broccolini, radicchio, egg yolk, sourdough crumble, pecorino

10

corn

gochujang crispy rice, roasted & pickled corn, ginger, lime, cilantro, crispy shrimp

12

14

16

7ea

HANDHELDS

burger

10oz patty, american cheese, house pickles, grilled onion

kfc

brined and fried chicken thigh, kimchi spread, pickled veggie slaw



8

14

16

16

18

20

16

MAINS

fish & chips

line caught cod, tartar, triple cooked fries

steak frites

8oz hanger steak, triple cooked fries, black peppercorn sauce

dry aged boneless strip

bone marrow jus, potatoes aligot

halibut

pan roasted, vin jaune, parsnip puree, potato, zhoug

cavatelli

mushroom ragu with ricotta & herb oil

agnolotti

sweet corn filling, chanterelles, salsa macha

16

18

19

20

20

22

32

MP

30

23

26

