

Eat us

**PICNIC SPREAD
(CHARCUTERIE AND
CHEESE)**

rotating selections. 36

CRAB COCKTAIL

texas fungus lions mane mushroom,
avocado, lemon zest, misty moon
farms cocktail marinated cherry
tomato, rice cracker. 4

CAVIAR BITE

1g caviar, rotating set. 15

FISH EGGS & CHIPS

steak fries, crème fraîche onion dip,
salmon roe, caviar, malt vinegar salt. 18

OYSTER TWO WAYS

broiled: turnip breadcrumbs, brown
butter, thyme.

raw: pink pepper mignonette, fruit
wood/rosemary smoke. 10

RABBIT HOLE

rosemary onion doughnut hole, carrot
juice glaze, whipped rabbit mousse,
dehydrated carrot, dill. 3 for 11

EAT ME

milk bread, pork belly, scallion,
ginger. 6

CHEDDAR FRITTERS

with piri piri dipping sauce. 12

“PIG IN BLANKETS”

rye ham, crêpes, honey butter,
parm potato foam, brûlée. 9

OFF WITH HIS HEAD

crimini purée, fried beach
mushroom, rosemary short bread,
porchetta di testa. 12



Eat us



**MOCK TURTLE
SOUP DUMPLING**

mock turtle soup, ground wagyu,
herb oil, chive, ninjas. 7

CROQUET MADAME

toasted brioche, gruyere mornay,
house cured ham, alpine cheese,
quail egg.
no flamingos included. 9

MEATBALLS

lion's head meatballs (pork), ginger-
soy-garlic sauce, pickled vegetable &
lion's mane mushrooms. 14

ARANCINI CATERPILLAR

jasmine rice, spirulina, mozzarella,
pink vodka sauce, pickled onions,
micro cilantro. 14

BLACK BASS

charred tomato emulsion, wild rice
picadillo, olive, golden raisin. 36

RABBIT SADDLE

rabbit stuffed rabbit, root veg hash,
smoked velouté. 30

CHESHIRE STRIPES

short rib, striped raviolo, roasted
beets, beef-lapsang consume. 38

UNBIRTHDAY CANDLES

angostura bitter chocolate, clover
club-goat cheese, piña colada. 22

THYME TO WAKE UP, ALICE

dark chocolate espresso cake, coffee-
rum whip, charcoal crumb, embered
thyme, tree bark, pebbles. 16

