



- LITTLE MINI MADELEINES masa & mochiko, whipped butter, jalapeno powder 9.5 BITES GRILLED CHICKEN HEART SKEWER marinated in dried chiles, medjool dates & mezcal * 5 SALTED EGG SHRIMP fried head-on shrimp w/ salted egg yolk butter 8
- COLD ARUGULA SALAD w/ frisée, tonnato, sheep's milk gouda and olive oil croutons * 16 HAMACHI CRUDO yellowtail & sugar snap peas dressed in a rhubarb nuóc chấm * 15 ASPARAGUS & CHINESE SAUSAGE w/ a green goddess dressing & bottarga 10
- WARM DUNGENESS CRAB ARROZ short grain rice 'risotto' with dandelion greens, pea tendrils, lemon & trout roe * 32
 RIGATONI ALL'AMATRICIANA almost classic: guanciale, tomato, pecorino toscano, preserved & dried chiles 26
 CAMPANELLE PASTA made w/ italian semolina, english pea puree, spring greens, preserved lemon, & pickled garlic 26
 DUCK TOAST confit duck leg, caballero white bean puree, jus, sherry vinegar & herbs on Little T sourdough 25
- BIGGER HALF FRIED CHICKEN S&B curry jus, celeriac slaw, japanese sweet potato w/miso butter, rice & pickles * 54 STUFF GRILLED TAI SNAPPER soy-braised alliums & ginger marinated greens, served w/rice and a chinese 'chimichurri' 48
- SWEETS BLOOD ORANGE SORBET w/ extra virgin olive oil 7.5
 PARSNIP ICE CREAM w/ dulce de leche & brown butter panko 7.5
 FIOR DI LATTE GELATO w/ salty black sesame & Okinawan brown sugar 7.5
 TASTE OF ALL THREE orange sorbet, parsnip ice cream, fior di latte gelato 15

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We add a 5% health and wellness fee on all guest checks to provide health care for our employees.