



SMALL PLATES

Sourdough
cultured stonebreaker butter 9

Sweet Potatoes
salsa brava, coconut cream,
coriander, lime 13.50

Caramelized Cabbage
citrus, "potlikker" dashi vinaigrette,
spiced peanut 13.75

Sheep's Milk Pimento
whipped sheep's milk pimento, onion
preserve, grilled sourdough 14.25

Kimchi Hot Water Cornbread
bansley's ham, house kimchi,
apple & butter 14.75

Frisee
miso & caramelized butter
vinaigrette, shallot, apple,
walnut, katsuo-boshi 15.25

Shrimp Binchotan
butternut squash mole, crispy
brussels, orange, coriander 21.50

West Coast Oysters*
half dozen, blood orange chamoy,
ancho, celery, smoked salt 22.50

LARGE PLATES

Local Lettuces
anchovy vinaigrette, lemon, grana
padano, breadcrumbs 17.50
(add chicken 7, shrimp 13)

Falling Leaves
red oak lettuce, shaved onion,
sultanas, bacon, egg, pepitas,
korean ranch 18.25

StoneBurger
house wagyu grind, house pickle,
house American cheese, aioli,
brioche roll, potato wedges 21.25

Tandoori Mushrooms
collards saag, curried nuts, rice,
coconut cream, pomegranate 19.50

Noodle Soup
green pea tortellini, pho ga, daikon,
house cured chicken ham 27.25

Scallop Ribollita
winter vegetables, white bean,
sauce of aromatics, bread 31.75

Vindaloo Hot Chicken
curry fried chicken breast, spiced
grapes, fennel, house pickle raita 34.25
Spice Level 1, 2, or 3

Lamb and Dumplings
braised lamb neck, ricotta dumplings,
winter z'houg, hakurei turnips 38.75

Koji Cured Missouri Wagyu *
beef fat 'killed' lettuces, pommes
galette, seven spice jus 42.75

DESSERT

Cookie Plate
rotating selection of cookies,
crème anglaise 9

S'more
graham cracker ice cream, house
marshmallow, chocolate lace
cookie, smoked salt 13.25

Beetroot Cake
red velvet cake, coconut
buttercream, pandan ice cream,
toasted sesame seed 14.25