

BRUSCHETTA
CHARCUTERIE & CHEESE

PLEASE CHECK THE
BLACK BOARD
FOR TODAY'S OFFERINGS

SERVED WITH

JAR OF ASSORTED SEASONAL PICKLES
DRIED CHERRY MOSTARDA • OLIVES • MEMBRILLO

PLEASE FEEL FREE TO MIX & MATCH

➡➡

3 ITEMS

8

6 ITEMS

15

9 ITEMS

22

ALL OF 'EM

50

★ PEACE AND LOVE TO ALL THE LOCAL FARMERS WHO BELIEVE IN SUSTAINABLE, ORGANIC AGRICULTURE ★

SNACKS	SMALL
charred octopus skewers / salsa verde / piquillo pepper aioli	endive / gorgonzola dolce / walnut / persimmon / balsamic
wood fired periwinkles / soffrito	italian egg drop soup / sourdough croutons / grana padana
bone marrow / pickled onion marmalade / sea salt / sourdough	veal breast (tongue) / tuna conserva / wood roasted tomato jam
charred padron peppers / dried tuna roe / lemon / sea salt	wood roasted black mussels / tangerine / chili / olive
hearth fired country bread / roasted garlic / olive oil	wood fired duck egg / gigante beans / tomato / guanciale
t & r chips / kale / beets / artichokes / parmesan / lemon aioli	charred romaine / pickled sardine / ricotta / lemon dijon
popped corn / crisp bacon / brown sugar / chili	meyer lemon ricotta gnocchi / charred rapini
chicken oyster skewers / tamarind dipping sauce	bucatini / garlic / chili / bottarga
wood fired razor clams (spot prawns) / lemon / olive oil	squid / chorizo / piquillo / white bean
crispy lamb belly / minted apple chutney	LARGE
branzino crudo / yuzu / serrano chili / cilantro	slow roasted lamb shank / polenta / mint chutney
sardines / tomato / crostini / pea tendrils / idiazabal	wood roasted half chicken / tomato bread salad
VEGGIES	bone-in ribeye / arugula / roasted garlic
chanterelle stuffing / chestnuts / currants	wood roasted whole sea bass / lemon / risotto
wood roasted potatoes / garlic / spicy tomato aioli	hanger steak / wood roasted duck fat potatoes / béarnaise
cauliflower / white anchovy / pine nut / lemon	crispy pork knuckle / creamy farro / pickled pear
wood roasted asparagus / robiola	arctic char / roasted root vegetables
tahitian squash / quinoa / mint / cumin	langoustines / mussels / clams / fennel / saffron / tomato

FOR NEXT TIME

THE T&R SUPPERS

BE SURE TO ORDER FIVE DAYS IN ADVANCE

THREE FULL COURSES

SERVES 4 AND UP

FAMILY-STYLE SERVICE

WOOD FIRED GOAT

morrocan accompaniments

28 / PERSON

WHOLE GOOSE

traditional sides

26 / PERSON

STANDING RIB RACK

horseradish potato puree

36 / PERSON

SHELLFISH POT

roasted corn

29 / PERSON

PARTIES OF 8 OR MORE WILL HAVE AN 18% GRATUITY ADDED TO BILL