

the backyard

raw bar

- oysters on the half shell:** ½ dozen 21 / dozen 40
- spicy beer-steamed shrimp** cocktail sauce 19
- hungry cat's kampachi** plums, herbs and chermoula 23
- maine lobster roll** *market price*

starters

- little gem lettuce and radicchio** anchovy, torn croutons and pecorino 17
- sweet corn succotash salad** rajas, avocado, watercress and cilantro 19
- chilled melon and stonefruit** mint, urfa, sherry and jamon serrano 23
- pan con tomate** heirloom tomatoes, alorena olives, salsa verde and monte enebro 21

from the wood grill

- white trumpet mushrooms** summer vegetables *mechoui*, harissa and pine nuts 31
- scottish salmon** grilled nectarines, pickled fresnos, crème fraîche and pistachio 40
- seabass** toasted farro, black rice, cavolo nero, aioli and sicilian breadcrumbs 40
- diver scallops** muhammara, pomegranate molasses and chickpea salsa 47
- chicken paillard** spinach, romesco, membrillo and marcona almonds 36
- za'tar lamb chops** smoked eggplant, cucumber and preserved lemon labneh 46
- kurobuta pork chop** summer figs, st. agur, speck, arugula and saba 45
- ribeye steak** potato-leek-mahon gratin, tomato confit and black olive piri piri 65

backyard sides

- mac n' cheese** scallions and toasted crumbs 13
- grilled broccoli** meyer lemon and green olives 14
- fried yellow potatoes** rosemary and aioli 13

dessert

- chocolate torta** dark caramel and cookie crumble 15
- basque cheesecake** local strawberries and candied lemon 15
- cornmeal shortcake** summer peaches, sweet cream and mint 16
- market berries** crème fraîche and vanilla sugar 16