

Dandelion

SMALLS

FOCACCIA 8

rosemary, olive oil, sea salt

CAESAR SALAD 15

kale, pecorino, capers, anchovy

BUTTERNUT SQUASH SOUP 14

cilantro, spiced pepita

DELICATA SQUASH 15

maple, honey, herbed goat cheese, spiced pepita

BONE MARROW 17

apple mostarda, charred bread, rosemary

BIGS

20oz Ribeye 52

bernaise, spicy broccoli rabe

HALIBUT 49

cockles, scallops, mussels, pancetta, celery root cream

DRY AGED PORK CHOP 42

asparagus, apple, fennel puree

DUCK BREAST 43

roasted sunchoke, blood orange

ROASTED CHINESE EGGPLANT 32

herbed cucumber tzatziki, farro tabbouleh



DESSERT

PECAN BLONDIE 11

caramel gelato, ganache

AFFOGATO 11

vanilla bean gelato, espresso

PISTACHIO GELATO 11

pepita brittle

EXECUTIVE CHEF

Joshua Bettencourt

CHEF DE CUISINE

Michael D'Andrilli

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

WE KINDLY ASK NO SUBSTITUTIONS.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY RESTRICTIONS