

THE  
**BINDERY**  
SANGRIA SUNDAY + SHARED PLATES

**OYSTERS (1/2 DOZEN) - 18**

GRILLED + MOJO DE AJO OR RAW + MANGO LECHE DE TIGRE GRANITA

**SUMMER CEVICHE - 19\***

HALIBUT, BAY SCALLOPS, CUCUMBER, COCONUT, JICAMA, TOMATILLO SNOW

**REBEL GREENS + ARUGULA SALAD - 15**

GREEN TOMATO, GOAT CHEESE, PISTACHIO OIL, SHALLOTS, CAPERS

**BURRATA NAPOLETANA - 23**

HEIRLOOM TOMATO, PEACH, PERSIAN CUCUMBER, MARCONA ALMOND, VANILLA BEAN

**CHILLED CUCUMBER + YOGURT SOUP WITH CRAB - 15**

TABASCO, LEMON, CHIVES

**SMOKED RABBIT PECAN PIE - 18**

SHARP CHEDDAR, MUSTARD GELATO

**CHESTNUT HONEY + THYME BABY BACK RIBS - 16**

PURPLE CABBAGE JALAPENO SLAW

**GRILLED TAMARIND SPANISH OCTOPUS TOSTADO - 21**

AGUACHILE, MARBLE POTATO, HEART OF PALM, CHICKPEAS, RED ONION

**SAFFRON PAPPARDELLE - 19**

PRESERVED TOMATO, ITALIAN SAUSAGE, PANE GRATTUGIATO

**GOAT CHEESE + CHERRY RAVIOLI - 18**

CARAMELIZED ONIONS, BROWN BUTTER, MARCONA ALMONDS

**SPAGHETTI + BLUE CRAB - 24**

A SOUTH PHILADELPHIA FAVORITE TOMATO, CHILIES, LEMON + FINGER LICKING

**SWORDFISH STEAK + SICILIAN LIFEGUARD STYLE CALAMARI - 31**

ISRAELI COUS COUS, TOMATO, OLIVES, CAPERS, PINE NUTS, SULTANAS, MINT

**PAN SEARED HALIBUT - 31**

PIQUILLO PEPPER, POTATO CROQUETTE, SERRANO HAM, SAFFRON AIOLI

**14 OZ DRY AGED RIB EYE - 39**

CORIANDER, BLACK PEPPER + LAVENDER CRUSTED, PURPLE FINGERLING, PURPLE CAULIFLOWER, 202 DAYS BLACK MOLE

**CHARRED ROSA BIANCA EGGPLANT - 19**

TOMATO, CHICKPEAS, ZAPOTE NEGRO - CACAO NIBS, COTIJA

**SOURDOUGH PIZZA 19 / 21**

CHEF'S FANTASY

OR

CRUDO - BURRATA, FRESH TOMATOES, GARLIC CONFIT, BASIL, OREGANO

\*A 4% surcharge will be added to each bill in an effort to fairly compensate our dedicated kitchen team.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \* These items may be served raw or undercooked or may contain raw or undercooked ingredients.