

THE
BINDERY

OYSTERS (1/2 DOZEN) - 20*

GRILLED + GUAJILLO BUTTER OR RAW + CRANBERRY GRANITA - SALTED CUCUMBER

AUTUMN CEVICHE - 21*

HALIBUT, BAY SCALLOPS, BLOOD ORANGE, RED ENDIVE, UME PLUM, PINK PEPPERCORNS

AUTUMN BURRATA - 25

ACORN SQUASH, GOLDEN BEETS, SAFFRON PEAR, PEAR MOSTARDA, BLEU CHEESE, SPECK, PUMPKIN SEED DUKKAH

ADD: MAPLE SUGAR BRULEED BONE MARROW + PICKLED MUSTARD SEEDS - 7

CAESAR + BAGNA CAUDA - 18

RADICCHIO, ARUGULA, SHAVED EGG, PECORINO, ANCHOVY, SOURDOUGH

CHESTNUT HONEY + THYME BABY BACK RIBS - 18

PURPLE CABBAGE JALAPENO SLAW

NILZA'S POZOLE - 19

PORK, HOMINY, AVOCADO, RED CABBAGE

GINGER CARROT BISQUE OR - 15

TAHINI CREAM, CELERY

CARBONARA RISOTTO - 21

PECORINO, POACHED EGG, BLACK PEPPER, PORK BELLY, DESHIDRATE CHERRY TOMATO

SMOKED RABBIT RELLENO - 20

AGED CHEDDAR, MUSTARD CREMA

PAPPARDELLE - 30

WILD BOAR, DARK COCOA, RASPADURA

BEET RAVIOLI - 21

GOAT CHEESE, HORSERADISH CREMA, PASTRAMI SMOKED BEETS, PECORINO

SLOW BRAISED OXTAIL + POTATO GNOCCHI - 31

DARK BEER, BROCCOLINI PESTO, PECORINO

COFFEE RUB BRAISED SHORT RIB - 39

YUCCA MASH, PASILLA SAUCE, RAPPINI CHIMICHURRI, CARAMELIZED CARROTS

16 OZ 14 DAY AGED RIBEYE - 69

BLACK GARLIC MASHED POTATO, MULLED QUINCE, BLEU CHEESE

*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.