

THE
BINDERY

OYSTERS (1/2 DOZEN) - 20*

LEMON SERRANO KOSHO GRANITA
OR

GREEN GARLIC BUTTER, SHOYU, LIME

BURRATA NAPOLETANA + ODE TO RADISHES - 25

LARDO IBERICO, PURPLE DAIKON, WATERMELON RADISH, RED ONION
CUCUMBER, ARUGULA OIL

KING ASPARAGUS - 14

AJO BLANCO + WHIPPED TAHINI, GREEN ALMOND, ZA'ATAR

SUGAR SNAP PEAS + LEMON GOAT CHEESE - 18

ENGLISH PEAS, PEA TENDRILS, DUCK PROSCIUTTO, PEA - JALAPENO HUMMUS
MATCHA KASHA, PISTACHIO, PANKO EGG YOLK, SOURDOUGH

BIBB LETTUCE SALAD - 16

FENNEL, GUANCIALE, SAGE, BLEU CHEESE - BUTTERMILK DRESSING, BRIOCHE

CHARRED OCTOPUS AGUA CHILI - 23

HEARTS OF PALM, SHISHITOS, FINGERLING POTATO

GREEN AQUACOTTA SOUP - 12

FENNEL, SPINACH, BLACK KALE, PEAS, ASPARAGUS, PARMESAN BROTH, POACHED EGG, ALEPPO

CHESTNUT HONEY + THYME BABY BACKS RIBS - 18

JALAPENO SLAW

SMOKED RABBIT PECAN PIE - 21

MUSTARD GELATO

HEIRLOOM CARROT RAVIOLI - 21

GOAT CHEESE, PEA SHOOTS, CHIVE BUTTER, BLACK SESAME - CUMIN SALT

PAPPARDELLE AL TRAPENESE - 29

HAND CUT PASTA, LAMB, TOMATO, CALABRIAN CHILI, PISTACHIO - FENNEL SEED OIL, MINT

LEMON RISOTTO - 23

ENGLISH PEAS, NASTURTIUM LEAVES, PARSLEY-GARLIC ESCARGOT

10 OZ SALT + PEPPER DRY AGED BISON TENDERLOIN - 52

SALT CRUSTED PURPLE FINGERLING POTATOES, WATERMELON + BREAKFAST RADISH, SHISHITO PEPPERS

LAMB OSSO BUCO - 28

CHORIZO, TOMATO, GARBANZO BEANS, ORANGE, BURNT CINNAMON

HALIBUT - 34

PIQUILLO PEPPER BROTH, POTATO CROQUETTE, SERRANO, SAFFRON AIOLI

THE
BINDERY

GRILLED BRANZINO - 33

RED ONION, SPRING ESCABECHE, YUZU AIOLI

A SPRING LEMON HEN - 27

BLACK TRUMPET + SHIITAKE MUSHROOMS, HEIRLOOM CARROTS, CHARRED ONION PETAL, CAVA

LAMB BURGER - 24

SHARP CHEDDAR, PICKLED CUCUMBER, RED ONION, FETA, GREEN GARLIC AIOLI, FRIES