

BANSHEE

BEGIN

FRY BREAD - \$10

pepperoni butter, sesame, scallion

SMOKED TROUT + APPLE - \$15

carta di musica, country ham, kohlrabi,
satsuma vinaigrette, broccoli pickles

FALL ROOTS - \$13

celeriac, beet, hibiscus ponzu, chermoula

CONTINUE

SMOKED CRAB + CORN LINGUINI - \$36

spanish chorizo + lobster bisque,
saffron tuile

HEIRLOOM TOMATO MALFATTI - \$30

benton's bacon, squash, sun-dried tomato,
caper, grana padano

DUCK CONFIT - \$37

charred eggplant caramelle, caponata,
hakurei turnip, cherry jus

GULF SNAPPER - \$39

pommes anna, hakurei turnip velouté,
honeycrisp danmuji, xo sauce

BRAISED WAGYU BEEF CHEEK - \$38

grilled sprouted broccoli, gigante beans,
cornbread furikake

BY POPULAR DEMAND

PEPPERONI BUTTER (TO-GO) - \$10 (1 Pint)

MUSHROOM TOAST - \$14

glazed maitake, shishito jam,
parmesan cream, grilled focaccia

SHALLOT TART TATIN - \$15

whipped brebis cheese, salmon roe, chervil

GROWING NOW

ROASTED CARROTS - \$11

sherry-miso glaze, sesame, scallion

TIGER SKIN HABANADAS - \$13

black bean sauce, puffed rice

FINISH

HONEYCRISP APPLE MOCHI - \$11

vanilla crèmeux, apple chips,
cider caramel

TRES LECHES TIRAMISU - \$11

amaretto crème, thyme salt

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

We add a 4% fee to every check to help subsidize health insurance for our employees.