

TARTINE MANUFACTORY

	california halibut crudo, marsh grapefruit, chia seed, herbs, lime, puffed quinoa	18	
country bread & butter	6	little gems, pink apples, fennel, candied walnuts, pomegranate, buttermilk poppyseed (V)	16
oat porridge bread & butter	6	five-spiced duck, peanut butter miso hoisin, persimmon, mustard	20
	Don Bocarte anchovies , cultured butter, bagna vert, baguette	25	
	chicories, radish, breadcrumb, boont corner sheep's milk cheese, anchovy dressing	16	
spicy kimchi pickled cabbage	5		
tartine pickle plate (V)	8	shiro miso roasted turnips, chili oil, golden sesame (V)	11
butternut squash hummus, pumpkin seed dukkah (V)	9	charred broccolini, red chili flakes, lemon, breadcrumbs (V)	12
		bone marrow, burnt ends XO, fines herbes, country bread	24
		pork ribs, pumpkin seed salsa, yogurt	18
avocado, serrano, pepitas smørrebrød (V)	9	spanish mackerel, beets, egg, salsa verde, lemon	20
steak tartare, crispy lotus root, cured egg on toast	16		
mushroom conserva, ricotta, arugula tartine (V)	16	spaghetti, manila clams, garlic, chili	26
		whole wheat durum tagliatelle, chanterelles, leeks, parmesan (V)	25
		black beans, ragosa and delicata squash, coriander crema (V)	18
soup of celery root, winter squash and apple with fennel (V)	12		<i>with crispy duck leg carnitas</i> +8
bone broth, green onion, turmeric juice	7	koji-smoked pork chop, brussel sprouts , applesauce, spoon bread, cuilacoche butter	38
		chicken, brown rice, golden raisin, pomegranate, zhug, tahini yogurt, nigella	34
		18-oz thirty day dry-aged ribeye steak, crispy potatoes, jimmy nardello, chimichurri	85

WINE

sparkling chenin blanc FRANCOIS CHIDAINÉ *pétillant brut*, vouvray, loire valley, france 15 / 59

sparkling rosé of gamay SEROL *turbulent*, loire valley, france 16 / 69

harslevelu/furmint/koverszolo 2016 KIKELET *origo*, tokaj, hungary 12 / 48

grillo 2017 ALLESANDRO VIOLA *note di bianco*, sicily, italy 14 / 55

vermentinu 2013 BINDI *le blanc mursaglia*, patrimonio, corsica, france 13 / 52

sauvignon blanc 2017 EN CAVALE *contra costa*, california 15 / 59

chardonnay 2017 MATTHIASSEN *linda vista*, oak knoll, napa valley, california 17 / 75

rosé of valdiguié 2016 LUMIA *watson ranch*, dry creek valley, california 10 / 39

rosé of niellucciu/sciaccarellu 2017 CLOS MARFISI *cuvée julee*, corsica, france 15 / 59

arneis/dolcetto/barbera/nebbiolo 2017 RUTH LEWANDOWSKI *feints cuvée zero*, mendocino, california 14 / 55

gamay noir 2017 JOLIE LAIDE *barsotti*, el dorado, sierra foothills, california 16 / 69

pinot noir 2015 DOMAINE EDEN *santa cruz mountains*, california 17 / 75

montepulciano 2016 CANTINA COLONNELLA *le corone*, abruzzo, italy 11 / 44

freisa 2017 BREZZA *langhe*, piemonte, italy 15 / 59

cab sauvignon/petit verdot/merlot/saperavi 2017 BASKET RANGE *adelaide hills*, australia 17 / 75

syrah 2012 WHITE ROCK *st. joe*, napa valley, california 17 / 75

BEER 8

LAGER – fieldwork

BLONDE – roses' taproom

SAISON-henhouse brewing

ENGLISH DARK ALE – old kan beer & co.

MANUFACTORY COFFEE

espresso 3

espresso + milk

macchiato /cappuccino / latte 4 / 4 / 5

espresso + chocolate milk

macchiato /cappuccino / latte 5 / 5 / 6

cold brew 4

BEVERAGES

seasonal shrub 10

iced tea 4

rose lemonade kombucha 7

A 5% surcharge will be added to all food and drink sales in support of employee benefits.
Corkage - \$25/750ml bottle max two bottles.