

Dinner

s a u v a g e



a p p e t i z e r s

Bread and Butter seeded sourdough,
house cultured butter 3

Daily Oysters MP

Hokkaido Uni charred leek, citrus mayo,
jicama 19

Raw Diver Scallops strawberry,
coriander, yogurt 14

Field Lettuces radish, celery,
shallot vinaigrette 9

Pea Tendrils burrata, bacon,
pink peppercorn 16

Beets avocado, charred spring onion 12

Young Broccoli Rabe preserved lemon,
horseradish 14

Multicolor Carrots cloumage,
ramp 11

Roasted Cauliflower broccoli pesto,
spicy pistachio 12

White Asparagus truffle vinaigrette, smoked
egg, crispy ham 16

Green Asparagus hazelnut, salt cured
duck 14

Fingerling Potato Raclette, spring garlic 12

Octopus a la plancha, green chickpea,
orange 18

e n t r é e s

Cavatelli peekytoe crab, snap pea 21

Nettle Ravioli Sichuan peppercorn, country
ham, buckwheat 19

Black Bass morel, asparagus, buttermilk 27

Ora King Salmon fava, rhubarb, spring
garlic 27

Rabbit smoked bacon, hen of the woods,
sorrel 27

Farm Chicken garlic scape, walnut,
vin jaune 25

Duck smoked date, scallion, curried
barley 27

Heritage Pork spring onion, cherry,
watercress 28

Burger smoked cheddar, dijon, cornichon
red onion relish, hand cut fries 18

Sirloin Au Poivre potato fondant,
bone marrow 29

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

Large format dinner available upon request

