

Bouchees

Kusshi Oysters : Apple Mignonette.* 2 Ea.
Pork Cheek : Pearl Onions : Spiced Carrot Puree. 6
Blood Orange Salad : English Breakfast Radish : Fennel : Microbasil 6
Lime-cured Albacore Tuna : Tuna Rillettes : Espilette Pepper.* 6
Crispy Pig Tail : Salsa Verde : Deviled Egg.* 6

Small Plates

Marmitako : Shellfish : Tuna : Tomato-saffron broth. 9
Confit Pheasant : Chestnuts : Date puree. 10
Carne Crudo : Smoked Tomato : Locatelli : Potato chips.* 9
Grilled Octopus : Oil Cured Olives : Chorizo : Piquillo Aioli. 8
Bibb Lettuce : Rogue Smokey Blue : Sunflower Seed : Champagne Vinaigrette. 7
Selection of Artisanal Cheese and House Charcuterie 15

House-Made Pasta

Pumpkin Agnolotti : House-made Sausage : Currants : Amaretti. 15
Spaghettini : Butternut Squash : Sunchoke : Foraged Mushrooms. 14
Pappardelle : Oxtail Ragu : Truffle : Grana. 15

Principals

Grilled Pork Chop : Split Peas : Smoked Pork Shank : Cipollinis.* 18
Braised Beef Belly : Red Cabbage : Celery Root Puree : Horseradish Cream. 18
Roasted Sablefish : Almonds : Cauliflower : Curry. 20
Half Mad Hatcher Chicken : Shaved Local Truffles : Potato Puree. 22
Grand Central Baguette Service 2

Dessert

Chocolate Pots de Creme : Caramelized Banana : Chantilly. 6
Apple Fritter : Cardamom Crème Fraiche : Orange Honey. 7
Fig Tart : Lemon Mascarpone Cream : Cinnamon Gelato : Rosemary. 7

*Consuming raw or under-cooked foods can cause foodborne illness

re:public is happy to navigate the shortest distance between the farm and your table.