

## Bouchées

Kusshi Oysters : Meyer Lemon-Horseradish Ice\* 2 each  
Braised Beef Short Rib : Tomato Conserva : Green Onion 7  
Roasted Beets : Cara Cara Oranges : Avocado Mousse : Lime Citronette 6  
Crispy Pork Belly : Local Rhubarb 6  
House-Smoked Chinook Salmon : Spiced Yogurt : Wild Watercress\* 7

## Small Plates

Grilled Asparagus : Hot Coppa : Torn Croutons : Smoked Soft Egg\* 10  
Braised Rabbit Leg : Spring Garlic : Picholine Olives 12  
Baby Lettuces : Zinfandel Vinaigrette 8  
House Charcuterie : Cornichon : Whole-grain Mustard 9  
Charred Octopus : Chickpeas : Chorizo : Salsa Verde 9  
*Selection of Artisanal Cheeses with Seasonal Accompaniments : Market Price*

## House-Made Pasta

Pork Agnolotti : Spring Onion Brodo : Pickled Vegetable 17  
Chittara : Crème Fraîche : Black Pepper : Hen Egg\* 16  
Pappardelle : Bolognese : Oregano : Parmesan 16

## Principals

Half Mad-Hatcher Chicken : Crispy Breast : Braised Leg : Semolina Gnocchi 22  
Crispy Pork Shank : White Beans : Dinosaur Kale : House-Smoked Bacon 20  
Grilled Skirt Steak : Warm Fingerlings : Olives : Chimichurri\* 20  
Pan-Roasted Alaskan Halibut : Baby Artichoke : English Peas : Spring Onion 21

## Sides

Semolina Gnocchi : Fontina Fonduta 7  
Roasted Mushrooms : Sherry : Thyme 7

## Dessert

Warm Date Cake : Toffee : Brown Butter Gelato 7  
Ricotta Fritti : Caramelized Bosc Pear : Cinnamon Cream 7  
Chocolate Budino : Toasted Marshmallow Gelato : Graham Cracker Crumbs 8

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

Executive Chef : Martin Woods  
Sous Chef : Dave Lamping

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