

Bouchees

Kumomoto Oysters: Orange Anise Ice.* 6
White Anchovy Tartine: White Bean Puree: Smoked Tomato. 6
Spiced Beet Salad: Haas Avocado: Navel Orange. 6
Bruleed Hamachi Crudo: Orange: Pickled Baby Fennel: 25-Year Balsamic.* 6
Crispy Pig Tail: Grain Mustard Vinaigrette: 5 Minute Egg.* 6

Appetizers

Cauliflower Soup: Curry: Torn Croutons: Beet Chips. 7
Olive Oil Poached Tuna: Grilled Treviso: Baby Artichoke: Soft Egg.* 8
Crisp Pork Belly: Apple-Fennel Puree: Pickled Granny Smith: Candied Peanut. 8
Grilled Octopus: Chorizo: Fried Chickpeas: Salsa Verde. 7
Hearts of Romaine: Rogue Smokey Blue: Sunflower Seed: Guanciaie: Green Goddess. 7

House-Made Pasta

Dungeness Crab Agnolotti: Sweet Corn: Sherry: Mascarpone Foam. 14
Pappardelle: Oxtail Ragù: Truffle: Grana. 13
Tagliarini: Oyster Mushroom: Scallion: Poached Egg.* 12

Principals

Seared Albacore: Market Vegetable: Charred Onion Brodo: Lemon.* 18
Roasted Bison Onglet: Mushroom Conserva: Crispy Fingerlings: Chimmichurra.* 17
Confit Chicken Leg: Smoked Corn Puree: Baby Heirloom Carrot: Thyme Jus. 15
Grilled Pork Chop: Smoked Shank: Molasses Baked Beans: Stonefruit.* 15
Roasted Halibut: Braised Oxtail: Favas: Spiced Young Carrot Puree. 20

Selection of Artisanal Cheese

Dessert

Ricotta Fritti: Zabaglione Fredda: Housemade Jam. 7
Chocolate Torte: Caramel Gelato: Hazelnut Puree. 6
Buttermilk Saffron Panna Cotta: Rhubarb: Shortbread Cookie. 5
Sample all three. 13

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

re:Public is happy to support the shortest distance between the farm and your table.