

From 2,000 years before the PYRAMIDS were ever built, right up until a generation ago, we milled our grain on a stone QUERN, then mixed it with spring water and a pinch of sea salt to create the staple of life, our daily bread.

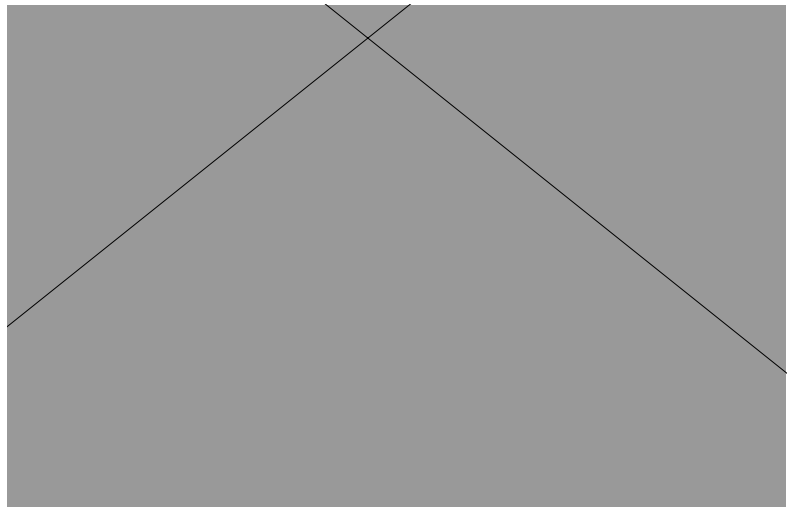
Up until around the 1870s we allowed nature to do its work – trusting in the natural FERMENTATION process that occurs when the almost supernatural array of wild yeasts, bacteria and ENZYMES colonise the dough and transform it.

These magical particles consume the proteins and gluten in the grain, liberating minerals and adding B vitamins. This process is known as SOURDOUGH – the first-ever grain-growers mastered it 10,000 years ago in Jordan and Turkey.

The SOURDOUGH process is SLOW and unpredictable. It's (endearingly) moody and capricious, depending on the temperature, humidity, air pressure and myriad different characteristics and variables of the grain itself. But, it makes the dough far more NUTRITIOUS, more flavourful and more digestible. Infinitely so. It consumes the excess gluten that so many of us are intolerant to, and transforms it into pockets of carbon dioxide gas which then get fossilised as glorious BUBBLES within the bread/dough.

We love this natural FERMENTATION process so much that we use it to create all our PIZZAS – made with purely organic flour.

And our devotion to natural processes extends across our menu, from the veggies to sauces, TEPACHE, craft beers and naturally FERMENTED wines.



NOVEMBER

START Flatbread 6
Bagna càuda +4
Fuyu Persimmon & Burrata - cinnamon brown butter, lemon +12

SHARE

Marinated olives 6
Market Giardiniera 6
Pickled cucumber salad – tahini, salsa macha, spicy! (contains peanuts) 12 (v)
Market Lettuce – caesar, fried capers, parmesan & breadcrumbs 14
Halibut Crudo - wild caught halibut, avocado, ginger vinaigrette, radish, finger lime 25

ORGANIC SOURDOUGH PIZZA

Marinara – tomato sauce, garlic, oregano, & olive oil (v) 15
Puttanesca – tomato sauce, cherry tomato, oregano, capers, garlic, calabrian chillies & anchovies 19
Margherita – tomato sauce, buffalo mozzarella, fresh basil 21
Pepperoni – tomato sauce, mozzarella, pepperoni 21
White – pistachio pesto, mozzarella, ricotta, crispy garlic & calabrian chili 24
Mushroom – king trumpet/oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 25
The Banger – tomato base, mozzarella, salami, house 'nduja, fermented mustard seeds, honey & basil 25
Burrata & Prosciutto Ham - tomato sauce, basil, coffee-infused honey, garlic 32

Special Lamb Calzone - braised lamb shoulder, turnips, potatoes, horseradish kefir 28

Special Green Machine - winter greens, preserved lemon, confit garlic, whole meyer lemon, black garlic 24

Special Squash - honeynut squash, gorgonzola, guanciale, pomegranate molasses 25

Sides - Crème Fraîche Ranch 4 Parmesan 3 Salsa Macha 3

DESSERTS

Miso Caramel Sundae- vanilla bean ice cream, chocolate ganache, peanuts 7
Spiced Cake- poached apples, milk jam, cinnamon, anise, hyssop 12
Sunchoke Pudding- black currants, caramelized sunchoke, rye crumble 12 (v)

(v) –Vegan

please inform your server of any allergies

DRINKS

WATER

Complimentary filtered water

SPARKLING WATER

Topo Chico 5

NON-ALCOHOLIC

Tepache - Pineapple Spice 6

Kimino - Sparkling Yuzu or Apple 5

HOT TEA

Rishi - Peppermint or Lavender Mint 5

ESPRESSO

Joshue Tree Coffee Co. - Single 4 Double 7

BEER

Highland Park Brewery

Baseball Lager 10

CIDER

Ficklewood - dry apple cider (500ml) 18

Bardos & Wavy Wines Collab- grape and apple co-ferment (750ml) 60

AMARO + DESSERT WINE

Amaro Angelino 12

Cuvee Monplaisir, Domaine De Souch, Jurancon 12

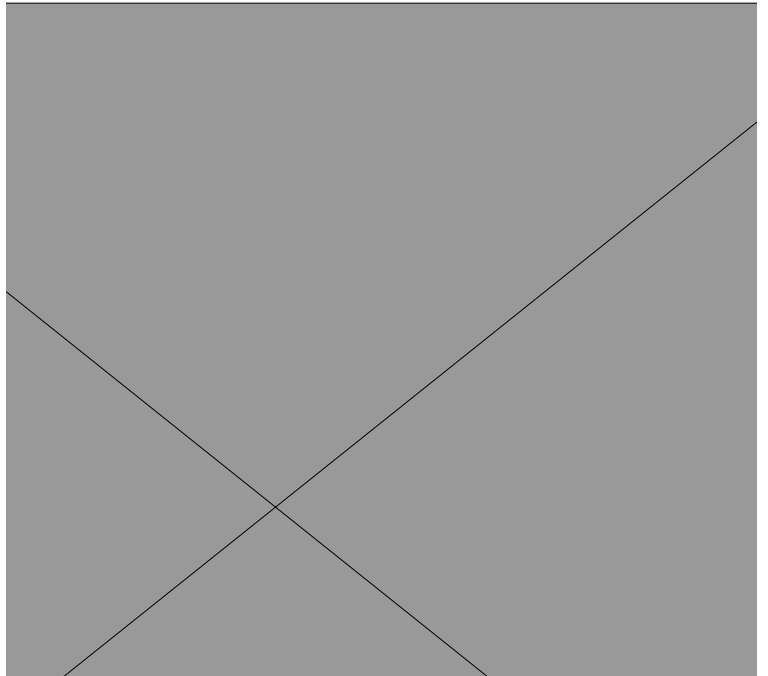
Amaro Spritz 15

Flora Vermouth Spritz 15

CHAMPAGNE

Blanc des Blancs [2016], Lelarge-Pugeot (chardonnay) ^{FR}

dry, tight perlage, brioche, crisp acidity, ripe citrus & orange peel 120



NATURAL WINE

SPARKLING

Il Rocolo, Monticelli Bianco (trebbiano/garganega) ^{ITL}

green tea, apricot, minerals, crispy & zesty 18 gl

Indocilis (2020) Podere Pradarole (barbera) ^{ITL}

lambrusco style! dry, med body, dark plum, violet, smokey blackberry, elegant minerals 15 gl

Ruge [2022] Primario di Prosecco (glera) ^{ITL}

dry, light body, dense foam, delicate, green pear, lively wildflowers 50

Crazy Crazy [2022] Marto (riesling) ^{GER}

dry, juicy, pineapple, grapefruit, & apricot with good acid and structure 68

Pétillant Naturel Rose [2020], Thierry Hesnault (plantet, chenin blanc) ^{FR}

dry, soft bubbles, berries, chalky minerals & refreshing bitterness 80

Danger 360 [2021] Milan Nestarec (muscat, müller-thurgau) ^{CZ}

dry, med/full body, elderflower, gooseberry, yuzu, salty-citrus with gripping bubbles 92

La Chassornade [2021], Frédéric Cossard (aligoté) ^{FR}

dry, fresh & vibrant petillant, lemon, sea salt with chalky minerals 114

WHITE

Tout Blanc, Rietsch (auxerrois, riesling, sylvaner) ^{FR}

dry, aromatic with notes of green apples & pear with a touch of acid 18 gl

Blanco [2022] Kindeli (sauvignon blanc, riesling) ^{NZ}

dry, light body, crisp, passion fruit, citrus 64

Christophe Et Fils [2021] Chablis (chardonnay) ^{FR}

dry, light to medium body, youthful aromatics of dried herbs, green mango, lemon, white peach and preserved lime 72

Le Repenti [2020] Stephan Thibault, (chenin blanc) ^{FR}

dry, light body, crisp white fruits, hints of citrus fruits and some smoky notes 84

Himmel Auf Erden, Christian Tschida (weissburgunder) ^{AT}

light to medium, juicy, cucumber & citrus mix with a touch of minerals 100

Bigotes, Frédéric Cossard (chardonnay) ^{FR}

dry, med/full body, fresh minerality, fresh apple, stone fruits, brown sugar, citrus w/a clean saline finish 112

En Remilly, Dominique Derain (chardonnay) ^{FR}

dry, med body, white flowers citrus, coconut, baked apple, almond, honey with round acidity & minerals 162

NATURAL WINE

ROSÉ

Notre Terre, Domaine de Corbissac (grenache/mourvedre) ^{FR}

dry, fresh honeysuckle, raspberry, strawberry, citrus & herbs with floral notes 16 gl

Voilà L'Ete [2021] Marie Rocher (cabernet franc) ^{FR}

dry, light body, smooth, peppery, strawberry, fresh herbs, wildflower 68

Lammidia (trebbiano/montepulciano) ^{ITL}

dry, light/med body, bright, crisp, strawberry, watermelon, cherry bomb 73

Mystère de Rosée [2020], Michel Guignier (gamay) ^{FR}

light to medium, juicy, red berries & roses, floral & minerals 86

Super Pink [2020] Frédéric Cossard (cinsault) ^{FR}

dry, light/med body, bright acidity, wild strawberry, watermelon, marmalade, lime citrus, orange zest, w/ floral hints 90

Rosé [2018], Els Jeli pins (garanacha/sumoll) ^{ESP}

dry, light-bodied, cherry & watermelon notes with a spritz of violet 140

ORANGE

Bianco [2020] Silvio Messana (trebbiano) ^{ITL}

dry, med body, balanced acidity & minerals, aromatic citrus, ginger, lemongrass, almond & honey 17 gl

Terme de Guiu Blanc [2021] Mendall (macabeo) ^{ESP}

medium body, tangerine and almond, spice & stony minerals 70

Mischkultur [2021] Joiseph (Traminer, Gruner Veltliner) ^{AT}

dry, light body, lemon, minerals, clove cigarette 70

Kolombour [2022] Karnage (colombard, bourboulenc) ^{FR}

dry, light body, preserved lemon, green apple, hay, white peach 72

Enderle & Moll [2021] Grauburgunder (pinot gris) ^{GER}

dry, light body, grapefruit, honey, elegant florals, apricot 76

TRBLMKR [2018] Milan Nesterac (riesling, traminer) ^{CZ}

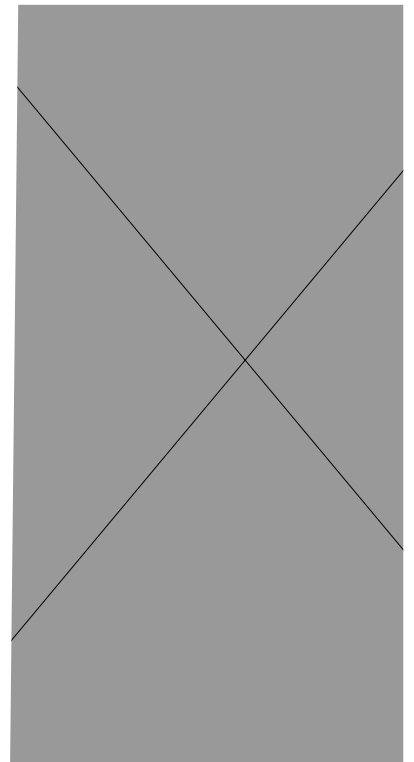
dry, med body, floral herbs, apricot yogurt, musk, pear 92

Moon Drops, Suman (traminer/sauvignon) ^{SL}

dry, light acidity, apicot, bright citrus, honeycomb, herbaceous nature 98

Himmel Auf Erden II Maische Vergoren [2020], Christian Tschida (scheurebe/weissburgunder) ^{AT}

dry, elegant, floral, aromatic, golden honey, orange, grapefruit & citrus 100



RED

Grappes Me [2022] Clos Kixhaya (cabernet franc)^{FR}

dry, light body, juicy, strawberry, cranberry, blood orange, herbs 17 gl

Barbera, La Morella (barbera)^{ITL}

blackberry & cherry with medium tannins & an earthy smooth finish 15 gl

Note di Rosso, Alessandro Viola (syrah)^{ITL}

soft medium tannins, juicy, cherries, balsamic 72

Papi Jean [2021] Julien Rousselot (cabernet savignon)^{FR}

medium body, soft tannins, dark fruits, wood & tobacco 75

Da Ponk [2021] Nicolas Arnou (grolleau)^{FR}

dry, medium body, spritzy, plum, deep red and black fruits, stone 80

Odin Rouge [2020], Bruno Duchêne (tempranillo/carignan/syrah)^{FR}

dry, med/full body, natural smoke, plum, cassis, black elderberry with a fine acidity & balanced structure 88

Kreuzel, Rieffel (pinot noir)^{FR}

light-medium, dry, touch of fizz, raspberry, leather, spice 92

Côtes Catalanes, Clos du Rouge Gorge (grenache/carignan)^{FR}

dry, med body and acidity, bright red fruit, ripe blackberry, purple flowers, earthy & smoky 99

Fleurie La Madone [2021] Justin Dutraive (gamay)^{FR}

dry, light, bright acidity, wet stone, aromatic florals, red currant, cranberry, plum 105

Josephine [2020], Gut Oggau (blaufränkisch/roesler)^{AT}

dry, full body, bold red cherry, black currant & almond knitted with a fresh acidity 140

MAGNUMS

ORANGE

L.A. [2022] Face B (muscat d'alexandria)^{FR}

dry, light/med body, beeswax, melon, yellow fruits, crisp minerality 126

RED

Sous la Velle [2019] Domaine de Chassorney (pinot noir)^{FR}

dry, lite/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210