

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 take over 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.

START

- Marinated Olives 6
- Sourdough Flatbread 5
 - add Bagna Cauda (anchovy) +5
 - cilantro garlic butter with fermented serranos +6

SHARE

- Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) (v) 15
- Market Lettuce - creme fraiche, lemon, herbs, fried capers, parmesan 17
- Radicchio - truffle vinaigrette, sundried tomato, pecorino, dukkah 17
- Grilled Comb Tooth Mushrooms - black lime aioli, red chimichurri 19
- Crudo - bay scallops, ponzu, pickled strawberry, finger lime 20
- Tartare - mustard aioli, beets, dill, tarragon, chives, carta di musica 24

ORGANIC SOURDOUGH PIZZA

- Marinara – tomato sauce, garlic, oregano, olive oil (v) 16
- *Puttanesca – tomato sauce, cherry tomatoes, oregano, capers, garlic, calabrian chillies, anchovies 20
- Margherita – tomato sauce, buffalo mozzarella, fresh basil 22
- Pepperoni – tomato sauce, mozzarella, pepperoni 23
- White – pistachio pesto, mozzarella, ricotta, lemon 25
- The Banger – tomato sauce, mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 26
- Mushroom – oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 28
- Stracciatella & Prosciutto - tomato sauce, basil, coffee-infused honey, garlic 30

Sides - Crème Fraîche Ranch 3 Parmesan 3 Salsa Macha 3

HOUSE-MADE DESSERTS

- Fermented Strawberry and Tarragon Sorbet (v) 7
- Mango Ice Cream with Champagne Jelly 7
- Chocolate-Coconut Ice Cream with peanuts, hazelnuts, and peanut salt (v) 7

* - contains fish

(v) - vegan

please inform your server of any allergies

DRINKS

SPARKLING WATER

Mountain Valley Sparkling Water 500ml 7

NON-ALCOHOLIC

Fermensch Kombucha

Dry Hopped Pear or Ginger Hibiscus 10

MOCKTAILS

Phony Negroni 14

SHRUB SPRITZ

Blueberry Yuzu or Concord Grape Lime 9

KIMINO

Sparkling Apple or Yuzu 5

HOT TEA

Rishi Tea: Lavender or Jasmine or Yuzu Peach 5

BEER

Highland Park Brewery

Baseball Lager or Hello LA IPA 11

CIDER

Fadbelagtig [2019/20] bourbon barrel-aged apple blend - denmark 12 gl

Fluxion Cider, Fable Farm- field blend, solera aged 750ml - vermont^{USA} 62

Poire [2017-2018] Jean Yves Peron - pear cider 750ml - savoie^{FR} 88

APERITIF

St. Agrestis "Aperol" Spritz 16

Vermouth Spritz 16

SPARKLING

La Bulle du Facteur Rosé [2023] Domaine le Facteur (gamay) loire^{FR}
light and ebullient — cranberry, raspberry, a dash of spice 17 gl

Vin Mousseux [2021] Beaufort Frères (pinot noir, columbard) burgundy^{FR}
soft + bright: brioche-scented meyer lemon and plush fruit 19 gl

Petnaight Macamiau [2023] Alicia Serres (macabeo) catalonia^{SP}
medium body, sparkling skin contact, aromatic garrigue herbs & juicy ripe stone fruit 68

Les Petillantes [2021] Julien Peyras (chardonnay, clairette) languedoc^{FR}
light-medium body, tropical elegance, kiss of honey & nectarine, crunchy minerals 76

Ancestrale [2021] Joan Rubio (xarel-lo) catalonia^{SP}
light-medium body, dry, fresh & vivacious, elegant bubbles, white fruit & quince 78

Danger 380 [2022] Milan Nesterac (muscat, muller thurgau, neuburger) moravia^{CZ}
dry, elderflower, green flower, crunchy white fruit, refreshing flinty acidity, saline & breadcrumbs 82

La Belle Excuse [2021] Julien Rousselot (chenin, grolleau gris) loire^{FR}
light & energetic with structure, golden hued, fresh bread & green apple 88

Pinot Meunier 1ere Cru [2016] Herve Rafflin (pinot meunier) champagne^{FR}
extra brut, rich hazelnut skin, blood orange, bold black fruit, lean saline/mineral finish 100

Caché dans L'Evidence [NV] Charles Dufour (pinot noir, chardonnay, pinot blanc) champagne^{FR}
baked apple, toasted hazelnuts, candied orange, mineral finish – truly delightful 117

Shaman [2019] Benoit Marguet, Grand Cru (pinot noir, chardonnay) champagne^{FR}
dry rose, balanced acidity, toast, pear, golden apples & red fruits 145

WHITE

Poil de Lièvre [2024] Domaine Bobinet (chenin blanc) loire^{FR}
green apple and lemon — crisp, dry, and mineral 17 gl

Suzette! [2024] Nathalie Heredia (terret gris, clairette) languedoc^{FR}
soft and textural — wildflowers, honeydew, and white peach 16 gl

Welschriesling [2023] Martin Vajčner (welschriesling) moravia, czechia
all citrus and pear skin — zippy, clear, and refreshingly lean 76

Blanc [2023] A Thousand Gods (sauvignon blanc) marlborough, new zealand
fresh, bright, and grassy, full of energy and verve 81

La Carree [2018] Henri Milan (roussanne) provence^{FR}
medium-full body, caramelized pear & pastry, oak, marzipan, pretty acidic backbone 86

La Roche [2023] Jean Christophe Garnier (chenin) loire^{FR}
medium body, fresh, vervy, opulent - aromatic & slightly spiced, flinty, fruit present & sincere 90

Bigotes [2022] Frederic Cossard (chardonnay) burgundy^{FR}
medium-full body, gently oxidized pear & honey, hazelnut, mineral rich & nervy structure 92

Muskateller vom Opok [2021] Maria & Sepp Muster (gelber muskateller) styria^{AT}
medium body, green apple & honey, aromatic, fresh, rich mineral complexity 92

Champs Rouges Blanc [2022] Didier Grappe (savagnin ouille) jura^{FR}
light-medium body, delicate hazelnut, savoury & floral, gently oxidized apple 94

Combe Bazin - Saint Romain [2020] Domaine de Chassorney (chardonnay) burgundy^{FR}
medium body, chalky mineral rich citrus, verve & lift, mindblowing acidity & texture 126

PINK

- Le Petit Ami [2020] Marc Delienne (gamay) beaujolais ^{FR}
medium body, rose petals, cherries, raspberries, anise 18 gl
- Rose Boheme [2023] Julien Peyras (grenache, syrah) languedoc ^{FR}
light-medium, electric candied strawberry, kiss of sugar, wink of salt 72
- Voila l'ete [2021] Marie Rocher (cabernet franc) loire ^{FR}
light, dry, fresh & fragrant, flinty minerals, tart strawberries 82
- Rollaball [2022] Matassa (mourvedre, carignan) roussillon ^{FR}
light-bodied, fritzzy & herbaceous, rhubarb & rose petal, mineral finish 92
- Falavosca [2018] Fabio Gea (nebbiolo) barbaresco ^{ITL}
medium-full body, off-dry, preserved plum & cream, amber color, sherry-like 100
- Cabaret [2021] O2Y (gamoret) jura, savoie ^{FR}
light body, rose colored, balanced acidity, wild cherry, blood orange, fruity red candy & minerals 102
- Himmel Auf Erden Rose [2021] Christian Tschida (cabernet franc) burgenland ^{AT}
fresh & complex, marzipan, pomegranate, red currants & cherries 112

ORANGE

- La Polonaise [2024] Julie Brosselin & Ivo Ferraira (muscat) languedoc ^{FR}
dried apricot & sourdough, sandy tannin, herbal bitters 17 gl
- Bombisch [2022] Christian Binner (gewurztraminer, pinot gris, riesling) alsace ^{FR}
medium body, pink grapefruit & cara cara, juicy strawberry, subtle spices, mineral profile 19 gl
- Le Blanc [2024] Domaine Amagat (field blend) languedoc ^{FR}
mango, citrus rind, white flowers, and sunshine 67
- Les Copains d'Abord [2023] Julien Peyras (clairette, grenache blanc, roussanne) languedoc ^{FR}
gourmand + captivating: chamomile, black tea, lemon oil, and honey 76
- Orange Mauzanic [2022] Es D'Aqui (mauzac) languedoc ^{FR}
sea salt, sunflower oil, pomelo, and orange zest 82
- Or Dans L'air [2020] Tack & Glou (muscat, gewurztraminer) alsace ^{FR}
light-medium body, rose petal & lychee, clove & ginger, full & long mineral finish 88
- Sivi Pinot [2021] Radovan Suman (pinot gris) slovenia ^{SLO}
medium-full body, rusty-amber, intense tannins, blood orange bitters, oxidized hazelnut 90
- Himmel Auf Erden II Maische Vergoren [2020] Christian Tschida (scheurebe, weissburgunder) burgenland ^{AT}
light-medium body, green apple & grapefruit rind, bee pollen, high-toned acid & lemongrass 98
- Theodora [2020] Gut Oggau (gruner veltliner, blend) burgenland ^{AT}
light skin contact, green apple, citrus & peach, smooth acid, silky body with minerals 98
- Moon Drops [2021] Radovan Suman (field blend) stajerska, slovenia
ethereal and otherworldly: delicate tea, gentle + finely wrought tannin, elderflower 106

RED

Sables [2023] Domaine du Mortier (cabernet franc) loire^{FR}

chilled clean & savory: red fruit, green pepper, minerals 17 gl

Syr [2023] R. O'Neill Latta (syrah) pasadena^{CA}

medium-full body. fruit from mendocino county vinified locally! kinetic and olive-y, with ripe dark fruit 18 gl

Tradition [2023] La Sorgia (merlot) languedoc^{FR}

light but structured — inky blackberries, garrigue, soft tannin 70

Loon [2024] Riley O'Neill Latta (mourvedre, viognier, zinfandel, etc.) pasadena^{CA}

chilled friendly + bright with crunchy red fruit and halo of white flowers 75

Le Mat du Raisin [2022] Cascina degli Ulivi (barbera, dolcetto) piemonte^{ITL}

medium-full body. blackberries, plums, rich earth, fresh leather 76

Linia Ondulata [2024] L'Absurde Genie des Fleurs (cinsault) languedoc^{FR}

wild forest fruit coca cola wearing roses on its sleeve – slightly spritzzy, for the lovers 78

Rockaille Billy [2022] No Control (gamay d'auvergne) auvergne^{FR}

brooding but vibrant — black cherry, smokey eye, volcanic minerality 88

Nibio [2016] Cascina Degli Ulivi (dolcetto) piemonte^{ITL}

medium-full body, concentrated yet balanced, ripe & spicy blackberry, gourmand acidity 88

La Souteronne [2023] Hervé Souhaut (gamay) rhône valley^{FR}

sultry and smoky – like your favorite beaujolais's darker, moodier older sister 92

Les Maluseaux [2020] Thierry Hesnault (gamay) loire^{FR}

medium-full body, silky structure & earthy dark fruit, brooding tannins, elegant acidity 96

Rouge VDF [2020] Matassa (grenache, carignan, white field blend) roussillon^{FR}

medium body, leather, mountain earth, pomegranate & balsamic, beautiful acidity 114

La Plante Chassey [2020] Domaine Derain (pinot noir) burgundy^{FR}

medium-light body, bright sour cherry, earthy wild strawberry, graham cracker & nutmeg 115

"Les Gollardes" Savigny-les-Beaune [2020] Domaine de Chassorney (pinot noir) burgundy^{FR}

medium body, classic savigny elegance, concentrated fruit, red currants, floral bouquet 160

Col du Loup [2019] Clos du Rouge Gorge (grenache) roussillon^{FR}

medium body, blueberry bramble & smoke, wild licorice, stony elegance, long delicate finish 164

Cornas [2021] Philippe Pacalet (syrah) northern rhone / burgundy^{FR}

medium-full body, violet plum, robust & velvety, herbaceous lavender dressed in oak 266

MAGNUMS

WHITE

Mias [2023] Domaine Mazel (viognier) ardeche
light-medium body, green & floral, bay leaf & white peach, sharp & fresh style 130

ORANGE

L.A [2022] Face B (muscat d'alexandria) roussillon ^{FR}
medium body, rich garrigue herbs, ripe tropical fruit, stony minerality, saline & mineral rich 130

RED

La Canaille [2023] Mai Lam (gamay) beaujolais ^{FR}
chilled light body, zippy & vibrant, blackcurrant, wet stone, high energy 136

Rouge [2020] Matassa (grenache, carignan, white field blend) roussillon ^{FR}
light cherry, medium body, leather, earthy, pomengranate & balsamic spice, beautiful acidity 168

Sous la Velle [2019] Domaine de Chassorney (pinot noir) burgundy ^{FR}
dry, light/med body, fine tannins, small red fruits, sweet & peppery spices, mushroom, hibiscus, rose petals 210

RARE PICKS FROM THE CELLAR

WHITE

Steiner Pinot Gris [2022] Jean Francois Ginglinger (pinot gris) alsace ^{FR}
big vertical mirabelle plum lush smokey off-dry limestone grand cru brilliance 110

Les Aussigouins [2013] Mai & Kenji Hodgson (chenin) loire ^{FR}
flinty elegant limey minerals with nuance from iconic rhyolite terroir of Noels de Montbenault 125

Sous la Roche Maldru [2018] Thomas Popy (savagnin) jura ^{FR}
salt kissed gently oxidized jura earthy psychedelic profundity aged to perfection 172

Caroline [2022] Patrick Desplats (chenin) loire
100 year old vines, amphora aged - tense, quince, expressive, nervy, other worldly 224

ORANGE

Gluck [2021] Werlitsch (sauvignon blanc, chardonnay) styria
dry apple honey happiness in austrian biodynamic wonderland - clay bottle 120

Les Pouches [2019] Francois Saint Lo (chenin) loire
buttery hazelnut & citrus, deep full surprising & perplexing savory take on chenin 122

Rafling "Skin Contact" [2020] Frederic Cossard (riesling) alsace
cloudy amber late harvest grand cru alsatian brilliance, vinified w deft burgundian hand 152

RED

le regard [2022] Jean Pierre Robinot (pineau d'aunis) loire
rich delicate spiced expressive & electric long aged pineau d'aunis 118

Tsavouisse [2023] Lucas Madonia (pinot noir) valais
jura trained hand working swiss post-glacial terroir- layered earthy cherry dream 122

Rosso R [2019] Le Coste (sangiovese) lazio
neat yet natural, 2 year aged from best volcanic parcel - earthy refined elegance 132

Ploussard [2022] Frederic Cossard (poulsard) jura
pure, frank, light & electric candied brilliance from Ganevat parcels, aged in Georgian terracotta 138

G [2022] Maziere (grenache) roussillon
mind melting plush fields of tertiary textures & fruit, roussillon masterpiece 140