

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 amuse-bouche to pickles & ferments, KOMBUCHA, craft beers and naturally FERMENTED wines.

SNACKS

- Marinated Olives 6
- Chicharrones - hibiscus powder, tartar sauce 8
- Kimchi Cracker - soy mayonnaise, parmesan 9
- *Bagna Cauda- anchovy, parsley, garlic, sourdough flatbread 9

STARTERS

- Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) (v) 15
- Marinated Tofu - pea tendrils, tomato confit, calabrian chili ponzu, sliced almonds (v) 16
- Market Lettuce - buffalo whey, lemon, herbs, fried capers, parmesan 18
- Black Cod Crudo - dashi, brown butter, pear, tarragon, jalapeno 20
- Tartare - wagyu beef, pickled shallot, miso mayonnaise, gochujang oil 24

ORGANIC SOURDOUGH PIZZA

- Marinara – tomato sauce, garlic, oregano, olive oil (v) 16
- *Puttanesca – tomato sauce, cherry tomatoes, oregano, capers, garlic, calabrian chilis, anchovies 21
- Margherita – tomato sauce, buffalo mozzarella, fresh basil 23
- Pepperoni – tomato sauce, mozzarella, pepperoni 24
- White – pistachio pesto, mozzarella, ricotta, lemon 26
- Mushroom – oyster mushrooms, porcini cream, mozzarella, aged goat gouda, truffle oil 28
- The Banger – tomato sauce, mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 28
- Stracciatella & Prosciutto - tomato sauce, basil, coffee-infused honey, garlic 30

Specials

- Cheese & Onion - roasted garlic and onions, crème fraîche, cheddar, comté, worcestershire, chive oil 27
- Grape & Gorgonzola - bacon, mozzarella, calabrian chili 28

- Sides - Crème Fraîche Ranch 3 Parmesan 3 Salsa Macha 3

HOUSE-MADE DESSERTS

- Mango Ice Cream - champagne gel 7
- Chocolate-Coconut Ice Cream with candied peanuts and hazelnuts (v) 7
- Soy Caramel Sundae - vanilla bean ice cream, chocolate crumble, peanuts 10
- Basque Cheesecake - mezcal blackberry jam 12

- * - 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

BALO SHRUB SPRITZ

Blueberry Yuzu or Passion Fruit Lime 10

KIMINO

Sparkling Apple or Yuzu 5

ESPRESSO & HOT TEA

Rishi Tea: Lavender or Jasmine or Yuzu Peach 5

Espresso: Single 4 or Double 7

BEER

Highland Park Brewery

Baseball Lager or Hello LA IPA 12

SAKE

Gonin Musume [NV] Terada Honke (junmai)

medium-bodied and savory — cedar, custard, and white mushroom 14 gl / 52 btl

CIDER

Isastegi Sidra Natural [NV] basque country, spain

a crisp, dry traditional basque cider with bright acidity 12 gl

Fluxion [NV] Fable Farm - field blend, solera aged - vermont^{USA} (750ml) 62

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

APERITIF

Vermouth Spritz 16

St. Agrestis "Aperol" Spritz 16

SPARKLING

- Le Temps est Bon [2024] Domaine Bobinet (chenin blanc) loire^{FR}
light-bodied and crisp — soft bubble, orchard fruit, creamy finish 18 gl
- Glera [2023] Mongarda (glera) veneto^{IT}
natural prosecco! gentle bubbles with notes of brioche, grapefruit, and white flowers 65
- Les Petillantes [2021] Julien Peyras (chardonnay, clairette) languedoc^{FR}
light-medium body, tropical elegance, kiss of honey & nectarine, crunchy minerals 76
- 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
- Fêtembulles [2023] Jean-Pierre Robinot (chenin blanc) loire^{FR}
lean and refreshing — granny smith and chalk lead into lemon zest and playful salinity 93
- 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 117

WHITE

- Cancellis [2022] Fabrice Chaillou (chenin blanc) loire^{FR}
light body. vibrant and refreshing — candied lemon, minerals, and honeydew 18 gl
- Suzette! [2024] Nathalie Heredia (terret gris, clairette) languedoc^{FR}
medium body. soft and textural — wildflowers and white peach 17 gl
- *SPECIAL CELLAR POUR* Pinot Gris [2022] Jean Francois Ginglinger (pinot gris) alsace^{FR}
medium body. lush, and mineral-driven: mirabelle, marzipan, bright acid, kiss of smoke 22 gl
- Côte de Flon [2023] Marto (white blend) rheinhessen^{DE}
light-medium body. elegant, saline, and lightly textured with taut acidity 74
- À Gégé [2023] Vini Viti Vinci (chardonnay) burgundy^{FR}
light-medium body. lean and zippy with green apple crispness and limestone-rich minerality 78
- Tsitska [2024] Ramaz (tsitska) imereti^{GE}
light body. fresh and minerally with gorgeous texture – lemon, apricot, and pear 80
- Le Petit Buisson [2024] Clos du Tue Boeuf (sauvignon blanc) loire^{FR}
light-medium bodied, floral, and focused — from 35-year-old vines on the north bank of the cher river ! 80
- La Roche [2023] Jean Christophe Garnier (chenin) loire^{FR}
medium body, fresh, vevy, opulent - aromatic & slightly spiced, flinty, fruit present & sincere 90
- 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
- La Chaux [2020] François Rousset-Martin (chardonnay) jura^{FR}
medium-full body. candied lemon, bruised apple, marzipan, and salted butter 147

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
- Dreams on Layaway [2023] Stagiaire (pinot noir) santa cruz^{CA}
light-medium body. playful yet elegant — marine and focused, like a pink champagne without the bubbles 86
- Rollaball [2022] Matassa (mourvedre, carignan) roussillon^{FR}
light-bodied, fritz & 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

- Thirst Trap [2024] Stagiaire (sauvignon blanc) santa cruz^{CA}
medium body. apricot, spice, tropical fruit, smooth tannins 18 gl
- Super singla [2024] De Mena (muscats) roussillon^{FR}
light-medium body. sea salt, lemongrass, and wildflowers — dry, aromatic, and grippy 19 gl
- Escomes [2024] Portes Obertes (garnatxa blanca) catalunya^{SP}
medium body. wild and floral, with prickly, refreshing acid and the saltiness of a mediterranean breeze 72
- Année Blanche [2024] Domaine des Grottes (red + white blend) beaujolais^{FR}
light body. tart, fruity blend of gamay and hybrid grapes — candied blood orange, turkish apricot, sun tea 74
- Home Orange [2023] Alex Craighead (riesling, gewurztraminer, pinot gris, muscat) nelson^{NZ}
medium body. aromatic, amphora-aged, tangerine and chamomile 74
- Vej [2022] Podere Pradarolo (malvasia) emilia-romagna^{IT}
medium-full body. heady and gourmand — dried herbs, orange peel, preserved peach, rustic tannins 82
- Rotsah [2023] Baptiste Ramboz (pinot gris) jura^{FR}
light body. amber and tea-like — tangerine, subtle brine, mouthwatering acidity 86
- Sivi Pinot [2021] Radovan Suman (pinot gris) lower styria^{SLO}
medium-full body, rusty amber, intense tannins, blood orange bitters, oxidized hazelnut 90
- Theodora [2020] Gut Oggau (gruner veltliner, blend) burgenland^{AT}
light body. light skin contact, green apple, citrus & peach, smooth acid, silky body with minerals 98
- Moon Drops [2021] Radovan Suman (field blend) stajerska^{SLO}
light-medium body. ethereal and otherworldly: delicate tea, gentle + finely wrought tannin, elderflower 106
- Rafling "Skin Contact" [2020] Frederic Cossard (riesling) alsace^{FR}
cloudy amber late harvest grand cru alsatian brilliance, vinified w deft burgundian hand 150

RED

Home Red [2023] Alex Craighead (pinot noir, gamay) nelson^{NZ}

chilled light-medium body. dark cherry and raspberry with a touch of warm spice 18 gl

Buisson Rouge [2024] Sense Pressa (carignan) languedoc^{FR}

medium-full body. velvety purple fruit adorned with subtle violet 20 gl

Printemps [2024] Simon Busser (malbec, merlot) cahors^{FR}

light-medium body. fresh and earthy, ripe red berries, smooth minerality 68

Manna [2022] Marto (red/white blend) rheinhessen^{GER}

chilled rhubarb and cranberry: jewel-toned, lithe, and crunchy 72

Carbo Culte [2023] La Cave Apicole (grenache, carignan, syrah, etc.) roussillon^{FR}

medium body. juicy, carbonic fruit – ripe red plums + blackberries, savory herbs 75

It's Your Birthday (And All Your Enemies are Dead!) [2024] Stagiaire (red + white blend) santa cruz^{CA}

chilled light and bouncy, slightly berried, and slightly tropical – an ideal summer red! 75

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

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

Baisers Retrouves [2023] Yannick Meckert (pinot noir) alsace^{FR}

light-medium body. serious but soulful — fresh red fruit followed by earthy stones, and delicate tannins 80

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

light-medium body. brooding but vibrant — black cherry, smokey eye, volcanic minerality 88

Roca No. 1 [2024] Dan Marioni (grenache noir, mourvedre) sonoma valley^{CA}

medium-full body. structured and deep. ripe, solar strawberry, garrigue, and earth 90

La Fosse Aux Loups [2022] Margot et Natalia (cabernet franc) anjou^{FR}

medium body. elegant, luxurious, perfectly balanced. silky red fruit matched with fragrant green pepper 106

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

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

"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 ^{FR}

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}

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

RARE PICKS FROM THE CELLAR

WHITE

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 psychadelic profundity aged to perfection 172

Caroline [2022] Patrick Desplats (chenin) loire ^{FR}

100 year old vines, amphora aged - tense, quince, expressive, nervy, other worldly 224

ORANGE

Gluck [2021] Werlitsch (sauvignon blanc, chardonnay) styria ^{AT}

dry apple honey happiness in austrian biodynamic wonderland - clay bottle 120

Les Pouches [2019] Francois Saint Lo (chenin) loire ^{FR}

buttery hazelnut & citrus, deep full surprising & perplexing savory take on chenin 122

RED

Barolo "Pugnane" [2018] Cascina Pugnane (nebbiolo) piemonte ^{ITL}

firm, ripe red fruit complimented by sage-y savory warmth and bold structure 116

le regard [2022] Jean Pierre Robinot (pineau d'aunis) loire ^{FR}

rich delicate spiced expressive & electric long aged pineau d'aunis 118

Tsavouisse [2023] Lucas Madonia (pinot noir) valais, switzerland

jura trained hand working swiss post-glacial terroir- layered earthy cherry dream 122

Rosso R [2019] Le Coste (sangiovese) lazio ^{ITL}

neat yet natural, 2 year aged from best volcanic parcel - earthy refined elegance 132

Ploussard [2022] Frederic Cossard (poulsard) jura ^{FR}

pure, frank, light & electric candied brilliance from Ganevat parcels, aged in Georgian terracotta 138