

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

*Cheese Bite - pecorino romano cracker, brillat-savarin, trout roe, lemon zest, dill 7

Chicharrones - hibiscus powder, tartar sauce 8

Kimchi Cracker - soy mayonnaise, parmesan 9

*Bagna Cauda- anchovy, parsley, garlic, sourdough flatbread 9

STARTERS

Heirloom Tomatoes - rosemary-infused olive oil, dukkah, maldon (contains nuts) (v) 12

Pickled Cucumber Salad - tahini, salsa macha, spicy (contains peanuts) (v) 15

Marinated Tofu - pea tendrils, tomato confit, calabrian chili ponzu, toasted 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 chili, anchovies 21

Margherita – tomato sauce, buffalo mozzarella, fresh basil 23

Pepperoni – tomato sauce, mozzarella, pepperoni 24

White – pistachio pesto, mozzarella, calabrian chili, ricotta, lemon 26

Mushroom – oyster mushrooms, porcini cream, mozzarella, aged goat gouda, black truffle 30

The Banger – tomato sauce, mozzarella, salami, 'nduja, fermented mustard seeds, honey & basil 28

Stracciatella & Prosciutto - tomato sauce, basil, coffee-infused honey, garlic 30

Specials

Corn - taleggio, parmesan, crème fraîche, basil, pickled fresno pepper 26

Cheese & Onion - roasted garlic and onions, crème fraîche, cheddar, comté, worcestershire, chive oil 27

Sides - Crème Fraîche Ranch 3 Parmesan 3 Salsa Macha 3

HOUSE-MADE DESSERTS

Mango Ice Cream - prosecco gel 7

Chocolate-Coconut Ice Cream - candied peanuts and hazelnuts, orange zest (v) 7

Soy Caramel Sundae - vanilla bean ice cream, chocolate cookie crumble, peanuts 10

Affogato - vanilla bean ice cream, espresso 10

Basque Cheesecake - seasonal jam 12

DESSERT WINE

Falavosca [2018] Fabio Gea (nebbiolo) barbaresco ^{ITL}

off-dry. candied blood orange, preserved plum, burnt caramel 20

* - contains fish

(v) - vegan

Please inform your server of any allergies.

A 2% service charge is added for non-cash payments to offset card transaction fees.

DRINKS

SPARKLING WATER

Agua de Piedra Sparkling Water 12oz 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

DESSERT WINE

Falavosca [2018] Fabio Gea (nebbiolo) barbaresco^{ITL}

off-dry. candied blood orange, preserved plum, burnt caramel 20

SPARKLING & CHAMPAGNE

Glera [2023] Mongarda (glera) veneto^{IT}

natural prosecco! gentle bubbles, brioche, grapefruit, and white flowers 18 gl

Le Temps est Bon [2024] Domaine Bobinet (chenin blanc) loire^{FR}

light-bodied and crisp — soft bubble, orchard fruit, creamy finish 72

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

Roter Frizzante [2022] Franz Strohmeier (zweigelt) styria^{AT}

an utterly delicious sparkling red! crunchy black cherries with spicy, herbal undertones & a salty, mineral edge 96

Pinot Meunier 1ere Cru [2016] Herve Rafflin (pinot meunier) champagne^{FR}

extra brut, rich hazelnut skin, blood orange, lean saline 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

Ambonnay Reserve Grand Cru Brut [NV] Andre Beaufort (pinot noir, chardonnay) champagne^{FR}

broad, elegant, balanced — white pepper, brioche, and apricot jam complemented by fresh acidity 240

WHITE

Rosalía [2023] Constantina Sotelo (albariño) rías baixas^{SP}

light body. crisp and clean — green apple skin, fresh almond, marine salinity 18 gl

Chardonnay [2024] Dan Marioni (chardonnay) sonoma^{CA}

medium body. mineral-driven and textural — bright acidity, golden delicious, hint of butterscotch 19 gl

Cancellis [2022] Fabrice Chaillou (chenin blanc) loire^{FR}

light body. vibrant and refreshing — candied lemon, minerals, and honeydew 72

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

Rappapeo [2018] Samuel Boulay (viognier, roussanne) ardèche^{FR}

medium body. lush pineapple, creamy peanut butter, psychedelic acidity — an electric one for the heads 92

Steiner Pinot Gris [2022] Jean Francois Ginglinger (pinot gris) alsace^{FR}

medium body. lush, and mineral-driven: mirabelle, marzipan, bright acid, kiss of smoke 110

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

Contak Rosé [2022] De Mena (lledoner pelut) roussillon ^{FR}

medium body. characterful and toothsome — rye bread, wild strawberry, red currant, whisper of tannin 68

Rose Boheme [2023] Julien Peyras (grenache, syrah) languedoc ^{FR}

light-medium, electric candied red fruit, kiss of sugar, wink of salt 72

Dreams on Layaway [2023] Stagiaire (pinot noir) carneros ^{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

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

Litrozzo Bianco [2024] Le Coste (field blend) lazio ^{IT}

light body. bright and thirst-quenching — meyer lemon, stone fruit, volcanic minerality 17 gl

Posca Bianca [NV] Federico Orsi (pignoletto, malvasia, etc.) emilia-romagna ^{ITL}

medium body. half stone fruit and flowers, half nutty, savory elegance, deliciously round and textured 18 gl

SPECIAL CELLAR POUR Rossetto Bianco [2021] Altura (malvasia, trebbiano, vermentino) giglio ^{IT}

deep + gourmand, macerated on an island off the coast of tuscany — toffee, citrus, apricot, tea 22 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

Super singla [2024] De Mena (muscats) roussillon ^{FR}

light-medium body. sea salt, lemongrass, and wildflowers — dry, aromatic, and grippy 78

Raphäel [2024] Maria Ernesta Berucci (passerina del frusinate) lazio ^{ITL}

light body. gentle and breezy — mineral core underneath delicate citrus, apricot, and juniper 80

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 juice, subtle brine, mouthwatering acidity 86

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

Close Haul [2023] Slow Dance (cabernet sauvignon, merlot) napa valley^{CA}

medium-full body. black plum, cocoa, and rose with rich, velvety tannins 18 gl

Ruben [2020] Calvez Bobinet (cabernet franc) loire^{FR}

light-medium body. fruity + savory at once — peppery spice, ripe blackberry, silky tannins 68

Secondome Rosso [2024] Maurizio Ferraro (barbera, ruché, grignolino) piemonte^{IT}

chilled light-medium body. roses on the nose, cherry and raspberry on the palate, soft, lingering tannins 70

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

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

Terme de Laureano [2022] Mendall (carignan) catalunya^{SP}

medium-full body. lush berries and rustic tannins meet savory brine and windswept eucalyptus 80

Pinot Noir Réserve [2022] JF Ginglinger (pinot noir) alsace^{FR}

medium body. lively and playful — sour cherry, cranberry, high-toned acidity, bit of earth 82

Avanti Popolo [2023] Le Temps des Cerises (red blend) languedoc^{FR}

medium body. lightly tannic with dark red fruit, rose petal aromatics, and wild herbs 84

Amor Fati [2022] Thomas Batardière (grolleau) loire^{FR}

chilled light body. floral, bright, and ethereal with notes of redcurrant and subtle pepper 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

La Chaux [2020] François Rousset-Martin (chardonnay) jura ^{FR}

medium-full body. candied lemon, bruised apple, marzipan, and salted butter 147

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

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