

EAST THIRTY-SIX

DINNER

warm marinated olives
spiced Ontario peanuts
mixed pickles
radish w/ bonito butter & sea salt
house made bread w/ whey butter
4 each

fries 6

salted chicken skin, lemon aioli

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pork caillettes 9

toast and mustard

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humboldt squid 10

togarashi mayo, cilantro, yuzu salt, cucumber

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cauliflower 8

capers, preserved lemon, brown butter, hazelnut, parsley

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fall salad 12

castelfranco, endive, kale, radicchio, pecorino aioli, focaccia

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beets 12

smoked goat yogurt, horseradish, tarragon, preserved orange, almond, caraway

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scallop crudo 14

lardo, celery, tequila, lime, cilantro

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razor clams 15

citrus, mint, fennel, chili, pink peppercorn, candied lemon

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salt cod brandade 12

marrow butter, parsley, toast

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smoked sweetbreads 15

treviso, poblano, pistachio, romesco

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buratta 15

butternut squash, sage, brown butter, sherry vinegar caramel, heartnut

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bone marrow 16

chicken liver parfait and toast

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ontario pickerel 23

mussel, artichoke, salsify, carrot, lemon herb broth

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octopus 23

smoked fingerling, tonnato, olive, charred onion

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arctic char 24

northern & wild mushrooms, beluga lentil, truffle cream

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shortrib 21

celeriac, brussels sprouts, coco blanco beans, horseradish

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lamb burger 15

smoked onion, green goddess sauce, goat's milk gouda

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berkshire pork belly 20

broccoli, walnut, gnocchi, fried egg, ricotta salata

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duck confit 23

duck egg, maitake mushroom, pecorino semolina