

BREAD

house-milled grains,
hand churned butter
7

SWEET POTATO SOUP

black kale,
brown butter vadouvan
13

RICOTTA DI BUFALA

arugula, pine nut,
carta di musica
16

YELLOWFIN TUNA

avocado, citrus,
ginger
17

BLUE SHRIMP

radish, pistachio, mache
16

FOIE GRAS

tangerine, date,
fermented corn tigelle
17

DOPPIO TORTELLI

mushroom duxelle,
black truffle butter
17

SQUID INK SEDANI

skate wing, fennel,
pumpkin seed pangrattato
23

FAZZOLETTI

cauliflower, pine nut,
brown butter
23

GRANO ARSO MAFALDE

pastured pork ragu,
herbed ricotta
24

FRASCATELLI

guanciale, egg,
pecorino
17

AGNOLOTTI

peekytoe crab,
uni, celery root
24

CRESTE DE GALLO

pastured chicken confit,
pecorino, chili
22

BUCATINI

braised venison,
orange, pistachio
24

COD

melted leeks,
pommes dauphine,
red wine jus
32

DIVER SCALLOPS

cauliflower, almond,
chervil, brown butter
27

CHICKEN

black trumpet mushrooms,
sauce diane, watercress,
cured egg
25

HUDSON VALLEY DUCK

turnip, rutabaga,
brussels sprouts,
tarragon crème fraîche
30

PLEASE LET US KNOW IF YOU HAVE ALLERGIES.

CHEF/OWNER KEVIN ADEY

“Listen to the land, let it take you away.

Dream rich from nature and make your own luck.

Everyone can cook. All you need is a little method and training.

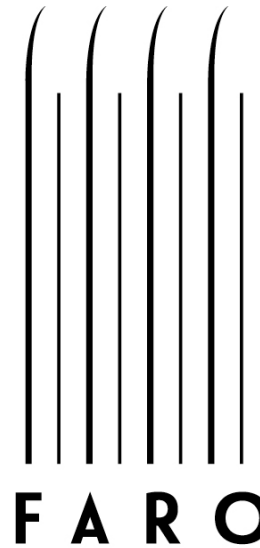
But being a chef is another thing, it is a state of mind.

It is to breathe, to listen to your land, and to know your duties.

Everything will come from this dream. And in that spirit,
please remember that to cook is to share. It is to love one another.

The table is where we all gather around for the greatest of parties,
and the least pleasant occasions. We have the greatest profession
in the world because we offer pure happiness.”

– Michel Bras



EARTH WHEAT FIRE
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