

HOUSEMADE BREAD

cultured butter
6

FLUKE

buttermilk, snap peas,
green strawberry
16

PEEKYTOE CRAB

sunchoke, brown butter,
foie gras
16

CARROT

sunflower seed, rum raisin,
cipollini onion
14

SUMMER SQUASH

sheep's milk ricotta, basil,
tempura squash blossom
14

LAMB TARTARE

ramps, fennel, labneh
15

AGNOLOTTI

morel mushroom,
garlic, whey
15

SQUID INK CHITARRA

cockles,
calabrian chili
22

FAZZOLETTI

bacon, peas, sweetbreads,
brown butter
25

GNOCCHI ALLA ROMANA

rabbit, rosemary,
charred asparagus
23

SCARPINOCC

jerusalem artichoke,
hazelnut, lemon
15

CAPPELLETTI

skate, carrot, yogurt,
pistachio
22

BUCATINI

pastured chicken confit,
alpine cheese, chili
20

CASARECCE

rose veal ragu,
dandelion pesto
23

COD

white asparagus,
'nduja
26

OCTOPUS

chorizo vinaigrette,
potato, leek
26

SPRING CHICKEN

fava beans, honey,
roasted chicken jus
24

DUCK

beet, pistachio
brewers yeast jus
28

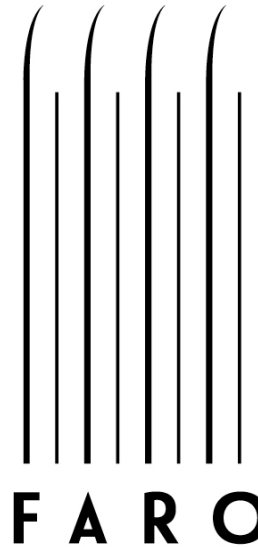
CHEF/OWNER KEVIN ADEY

GLUTEN FREE PASTA IS AVAILABLE

PLEASE LET US KNOW IF YOU HAVE ALLERGIES.

“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



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follow us on instagram @farobk

#earthwheatandfire