

**HOUSEMADE BREAD**

cultured butter  
6

**CHICORIES**

walnut, stilton,  
anchovy vinaigrette  
14

**BEET**

tangerine, yogurt,  
mint vinaigrette  
15

**TUNA**

daikon, avocado,  
ginger vinaigrette  
16

**MARKET TURNIP**

caramelized onion, herb oil,  
parmesan, nutritional yeast  
15

**FOIE GRAS TART**

apple butter, guanciale,  
celery, puffed grain  
17

**FAZZOLETTI**

chanterelle mushroom,  
duxelles, parmesan  
17

**LUMACHE**

nduja cream,  
roasted pumpkin  
22

**AGNOLOTTI**

sweet potato,  
vadouvan, coconut  
23

**MAFALDE**

braised lamb, kale,  
pistachio, orange ricotta  
23

**RAVIOLI**

carrot, cloumage,  
black garlic  
17

**SQUID INK SPAGHETTI**

peekytoe crab, uni cream,  
calabrian chili  
23

**BUCATINI**

pastured chicken confit,  
alpine cheese, chili  
20

**CARAMELLE**

guanciale,  
pastured beef ragu  
23

**STRIPED BASS**

pemaquid oysters, salsify,  
hen of the woods  
27

**SCALLOP**

celery root, crispy kale,  
black truffle  
27

**PORK CHEEK**

hubbard squash hummus,  
olive caramel,  
watercress  
26

**DUCK**

sunchoke, dukkah,  
foie gras  
29

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.

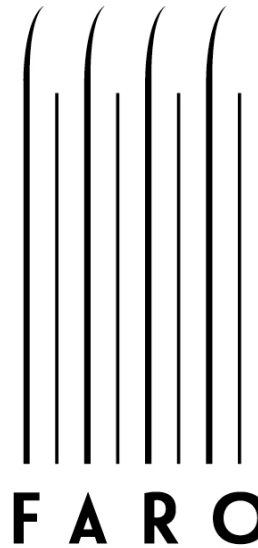
But being a chef is another thing, it is a state of mind.

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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#earthwheatandfire