

RADISH

garlic vinegar,
basil oil, pistachio
14

CARAFLEX CABBAGE

scarlet turnip,
dill vinaigrette
14

PEEKYTOE CRAB

aji dulce, citrus,
fermented pepper aioli
16

TUNA CARPACCIO

pear, turnip, puffed rice,
meyer lemon vinaigrette
16

DUCK LIVER MOUSSE

crispy shallots,
onion jam, rye toast
15

HOUSEMADE BREAD

cultured butter
6

CASONCELLI

winter mushroom ragu,
corn, whey
15

CRESTE DE GALLO

cauliflower,
brown butter, hazelnut
19

CARAMELLE

lobster, black trumpet,
parsnip, sauce americaine
25

RICOTTA GNOCCHI

braised beef ragu
23

ANELLINI

white beans, tuscan kale,
calabrian chili
15

SQUID INK MAFALDE

skate, fennel,
pangratatto
22

BUCATINI

pastured chicken confit,
alpine cheese, chili
20

FAZZOLETTI

pork ragu, burrata,
23

MONKFISH

carrot, dill oil,
caramelized leek,
bacon cream
25

SCALLOPS

kohlrabi, kale,
tarragon
26

NEW YORK STRIP

potato puree,
winter mushrooms,
glace de veau
30

DRY AGED

DUCK BREAST

rutabaga rösti, apple,
creme fraiche
28

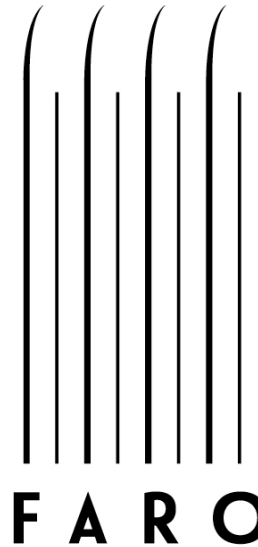
CHEF/OWNER KEVIN ADEY

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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