

Our menu changes daily. Please contact us if you have questions about today's menu!

~ terra plata is committed to sourcing ingredients from our local growers & artisan producers who practice organic, sustainable farming ~

starters

house made potato chips truffled sea salt, pecorino-chive cream 12
hand cut frites smoked paprika salt, aioli* 9
blistered shishito peppers aioli, lemon, sea salt* 13
charcuterie pâté campagne, duck rillettes, chicken liver mousse, accompaniments 20
cheese plate served with accompaniments 20
columbia city bakery pain de campagne extra virgin olive oil 5

small plates

albacore tiradito aji amarillo ice, marinated avocado, red onion, serrano, mint, fried yam* 17 **octopus** preserved lemon-chili broth, black rice, sweet onion, castelvetrano olives, saffron aioli 20 **mussels & clams** lime, coconut curry, green chili, cilantro, scallions 18 **duck confit** sautéed cabbage, lardons, thyme, goat's cheese, pine nuts, duck liver toasts 16

earth

brussels sprouts serrano ham, maple, lemon, rosemary 14
carrots mint labneh, harissa-maple glaze, sultanas, fried almonds, feta, arugula 15
beets roasted garlic-miso vinaigrette, emmer farro, beet chips, fermented greens 13
apples romanesco, arugula, reggiano, truffle vinaigrette 14
risotto roasted squash, lemon, goat's cheese, fried sage 18

land & sea

black cod purple potatoes, morcilla, mussels, saffron, oil cured olive vinaigrette 32 duck breast red kuri squash, ginger, 5 spice, cranberry conserva 29 rain shadow burger brisket, sirloin & water buffalo, taleggio, tomato, lettuce, aioli, ciabatta bun* 20 roast pig manila clams, chorizo, sofrito, hot smoked paprika, bay scented potato, chicharrón 35 wagyu ribeye steak roasted chanterelles, cauliflower, curry cream, mustard seed* 42

~ our menu is designed to share ~ ~ for the best experience, your dishes will be served as ready unless requested otherwise ~