

1

HEARTS AND CORES
broken razor clams and pig's ear vinaigrette

FRIED SKATE WING CARTILAGE
tartar sauce infused with smoked whitefish heads

DUMPSTER DIVE VEGETABLE SALAD
pistachio, damaged storage apples and pears, whipped chickpea water

STEW OF KALE RIBS
pockmarked potatoes and parsnips, shaved immature egg yolk

BAGELS & LOX
smoked salmon blood line, pickled beetroot roots, everything left over from an everything bagel

2

MONKFISH WINGS
brine from the olive bin, trial fish pepper hot sauce

CURED CUTS OF WASTE-FED PIGS
reject carrot mustard, off-grade sweet potatoes, melba toast from yesterday's oatmeal

RACK OF BLACK COD
carrot top marmalade, fish skin and parsley vinaigrette

DRY-AGED BEEF ENDS BROTH
malt rootlets, mystery vegetables and peels, cow corn crackers

★ **WASTED SPECIAL: DANIEL HUMM**
cauliflower ribbons, lobster legs and vanilla

3

FISH COLLAR OF THE DAY
radish and turnip green salsa verde, chicken crumbs

PASTA TRIMMINGS
preserved monkfish tripe, smoked fish head sauce, cracklings

ROTATION RISOTTO
second-class grains and seeds, squash seed pulp, pickled peanuts, spent cheese rinds

BLUE HILL FARM EGG FROM TABLE-SCRAP-FED HENS
old dairy cow bresaola, outer layer onions, cheese broth from Mateo's 3%

ALL DISHES \$15

3 / 13 / 15

4

JUICE PULP CHEESEBURGER
repurposed bread buns, ReConsider cheese, bruised beet ketchup, pickled cucumber butts

CULLED CHICKEN BROTH IN THE STYLE OF A POT-AU-FEU
laying hen dumplings, intercepted vegetables and horseradish

MORTEAU SAUSAGE FROM A WASTE-FED PIG
carbonized pig bones, Cornell dropout squash, waste kraut

DOG FOOD
unfit potatoes and gravy

WASTED

5

DESSERT

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DOUBLE WHEY BREAD PUDDING
whey caramel, roasted reject apples, cocoa pod husk whey sorbet
[pig's blood supplement: -\$0.95]

CHARRED PINEAPPLE CORE
fermented pineapple skin granita, candied mango skin, lime leaf ice cream

MILKY OAT ICE CREAM SUNDAE
almond press cake biscuit, fermented cherries, walnut press caramel, candied vegetable pulp

COCKTAILS
\$12

THE BOILER MAKER
McKenzie Bourbon infused with walnut press cake, flat beer syrup, spent coffee grounds bitters

IMMUNITY BOOSTER
Melvin's juice pulp gin and last night's champagne

CONCRETE JUNGLE JUICE
odds and ends with low fructose cow corn syrup

WASHINGTON 75
spent kitchen lemon limoncello, sparkling wine, lemon thyme stems

CARAFES
\$20

SWEET VERMOUTH
last night's white wine and spent gin botanicals

WASTED CITRUS SANGRIA
grand portfolio wine and last year's Earl Grey

WINE
(all from waste-conscious wineries and poured from large format bottles)

SPARKLING
Raventos i Blanc, Conca del Riu Anoia Brut 'De la Finca,' Catalonia, Spain 2010 \$18

WHITE
Domaine de l'Ecu, Muscadet 'Orthogneiss,' Loire Valley, France 2011 \$15

Domaine Dupeuble, Chardonnay, Beaujolais Blanc, France 2013 \$18

ROSE
Matthiasson, Rose, Napa Valley, California 2014 \$15

RED
Anne-Sophie Dubois, Fleurie 'l'Alchimiste,' Beaujolais, France 2013 \$15

Shinn, Merlot 'Nine Barrels,' North Fork of Long Island, NY 2010 \$18

BEER
\$8

Buxton / Evil Twin Come Again small beer
KelSo pilsner in a can

TEA
(curated by In Pursuit of Tea)
\$5

COMMUNITY TEA
shared infusions of Keemun black tea

BOTTOM OF THE BARREL
quick infusion from the last of the tea barrel

COFFEE
(curated by Irving Farm Coffee Roasters)
\$5

CASCARA
infusion from the husks of coffee cherries from Talnamica Farm, El Salvador