

COCKTAILS

**BLOODY BEER**

SPICY TOMATO SPIKED LAGER, ICE, CELERY SALT RIM

\$8

**BOTTOMLESS SPARKLING COCKTAIL/SHANDY**

(MUST BE ORDERED WITH FULL MEAL)

\$18

ANTIPASTO

SERVED WITH GRILLED BREAD & CAPER BERRIES

CHOOSE: 3-\$12 | 5-\$18 | 7-\$24 ADD'L \$5 EA

CHICKEN SAUSAGE WITH SEEDED MUSTARD

SHAVED PROSCIUTTO DI PARMA

GRILLED SHRIMP CHIMMICHURRI

KASEKRAINER SAUSAGE +\$3

TRUFFLE SALTED NUTS

PICKLED EGGS

HOUSE PICKLES

MARINATED OLIVES

FRIED GIGANTE BEANS

PARMESAN REGGIANO WITH CHESTNUT HONEY

BLUE CHEESE WITH CHESTNUT HONEY

FRIED BROCCOLI WITH GHOST CHILI SALT

ASPARAGUS WITH VINAIGRETTE

ROASTED RED PEPPERS

BRUNCH

**BURRATA EGG-WHITE OMELETTE**

SLOW ROASTED PLUM TOMATOES, THAI BASIL, CHARRED BROCCOLINI

\$11

**DUCK HASH**

LOBSTER SALTED PEEWEE POTATOES, DUCK CONFIT, FRIED EGG, PANCETTA, VINEGAR COOKED GREENS

\$14

**AVOCADO TOAST**

2 FRIED EGGS, PICKLED ONIONS, AVOCADO, GRILLED BREAD, PLAYA PROVISIONS HOT SAUCE

\$9

**BANANA BREAD FRENCH TOAST**

VANILLA BEAN MAPLE SYRUP & BOURBON CREAM

\$12

**BREAKFAST BURRITO**

SCRAMBLED EGGS, SWEET POTATO TOTS, CHICKEN SAUSAGE, PEPPADEWS, TRUFFLE CHEESE, SALSA

\$13

**SWEET POTATO TOTS**

HORSERADISH HONEY MUSTARD, SPICED AIOLI

\$6

**SWEET CARROT FARRO**

WILTED KALE, LINGUICA, POACHED EGG, TRUFFLE PECORINO

\$12

**BALSAMIC MARINATED ONION RINGS**

SPICED AIOLI

\$6

**GARLIC SHOE STRING FRIES**

HORSERADISH HONEY MUSTARD, SPICED AIOLI

\$5

**SIDE OF SAUSAGE OR BACON**

\$5

BURGERS & SANDWICHES

**½LB AGED RIB-EYE PRETZEL BURGER**

AGED BEEF, CARAMELIZED ONIONS, POPPY SEED SLAW, AGED CHEDDAR

\*THE CURE\* ADD AVOCADO & EGG (+2)

\$12

**LAMB BURGER**

HONEY-YOGURT HARISSA SAUCE, CUCUMBER SALAD, SHAVED RED ONION, SESAME SEED BUN

\$14

**TRIPEL BURGER**

DUCK CONFIT, PORK & AGED BEEF, ARUGULA, TRUFFLE PECORINO, HOUSE APRICOT JAM, ONION BRIOCHE

\$15

**TURKEY PASTRAMI MELT**

CAMBOZOLA BLUE-BRIE, HOUSE PICKLES, STOUT MUSTARD, SOURDOUGH

\$13

**CROQUE MADAME**

GRUYÈRE CHEESE, BLACK FORREST HAM, FRIED EGG, SOURDOUGH

\$12

BIGGER BITES & SALADS

**STEAMED MUSSELS & CLAMS**

SERRANO PESTO BROTH WITH CASHEWS & GRILLED COUNTRY BREAD (EXTRA BREAD +2)

\$15

**THE COBB**

GRILLED CHICKEN, POINT REYES BLUE CHEESE, EGG, BACON, AVOCADO, GREEN ONION, HERB VINAIGRETTE

\$14

**SQUID INK SPAGHETTI**

GROUND SHRIMP, LEMON, CHILI OIL, BOTTARGA

\$16

**KALE & BURRATA**

SUGAR SNAP PEAS, GOLDEN BEETS, ALMONDS, LEMON VINEGARETTE

\$11

SWEETS

**BUTTERSCOTCH CUSTARD**

SALTED CARAMEL, ALMOND STRUESEL

\$8

**COOKIES & BOURBON MILK**

\$8