

ANTIPASTO

SERVED WITH GRILLED BREAD & CAPER BERRIES
CHOOSE: 3-\$12 | 5-\$18 | 7-\$24 ADD'L \$5EA

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

SNACKS & SMALL BITES

POTTED RED CURRY BISCUIT
SESAME HONEY BUTTER

\$7

GRILLED KING OYSTER MUSHROOM
HERB DRESSING, SHIITAKE BREAD CRUMB

\$10

BEETS
CILANTRO CREMA, ENDIVE, CRISPY PIG EAR

\$10

ROASTED OCTOPUS
ARUGULA, CHARRED ARUGULA, CILANTRO RELISH

\$15

CHICKEN SAUSAGE STUFFED DATES
PEPPER SAUCE, CELERY

\$9

GRILLED ASPARAGUS
CARBONARA, CURED EGG YOLK, GREENS

\$11

GRILLED QUAIL
WHITE BEAN, SWEET AND SOUR APRICOT,
GRILLED TREVISO, SABA

\$16

SWEET POTATO TOTS
HORSERADISH HONEY MUSTARD & SPICED AIOLI

\$6

BALSAMIC MARINATED ONION RINGS
SPICED AIOLI

\$6

GARLIC SHOESTRING FRIES
HORSERADISH HONEY MUSTARD & SPICED AIOLI

\$5

HEIRLOOM TOMATO GAZPACHO
RADISH, RED ONION, LIME SALT, TARO CHIPS

\$12

HEIRLOOM CARROT SALAD
SNAP PEAS, WATERCRESS, GOAT CHEESE FONDUTA,
ORANGE CORIANDER VINAIGRETTE

\$11

WHITE BEAN BRUSCHETTA
BEER BRAISED FENNEL, CAPERS,
WHITE ANCHOVIES

\$10

BURGERS & SANDWICHES

1/2 LB AGED RIBEYE PRETZEL BURGER
AGED BEEF, CARAMELIZED ONIONS, POPPY SEED
SLAW, AGED CHEDDAR

\$12

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

\$15

SPICY PULLED PORK SANDWICH
COLESLAW, CILANTRO, ONION BRIOCHE
(ADD AVOCADO \$2, ADD BACON \$1)

\$12

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

\$14

TURKEY PASTRAMI MELT
CAMBOZOLA BLUE-BRIE, HOUSE PICKLES,
STOUT MUSTARD, SOURDOUGH

\$13

BIGGER BITES

SQUID INK SPAGHETTI
GROUND SHRIMP, LEMON, CHILI OIL, BOTTARGA

\$16

MARINATED HANGER STEAK
BALSAMIC ONION RINGS, SPICY GREENS

\$18

PORK CARNITAS
CAULIFLOWER COUS COUS, CABBAGE, CILANTRO

\$16

BLACK RICE PAELLA
DUCK, CHICKEN, CLAMS, SNAIL, CORN, PEPPERS,
SERRANO AIOLI, ENGLISH PEAS

\$17

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

\$15

CHICKEN WATERZOOI
HEIRLOOM CARROTS, LEEKS, KALE, POTATO
LATKA, FENGUGREEK, GREMOLATA

\$16

SWEET CARROT FARRO
SWEET & SOUR EGGPLANT, TRUFFLE PECORINO,
KALE, LEEKS

\$13

SWEETS

CINNAMON RAISIN BREAD PUDDING
WHIPPED CREAM CHEESE, CARAMEL

\$10

COOKIES & BOURBON MILK

\$8