SNACKS

BY-CATCH CEVICHES
TOASTED BENNE SEEDS, SWEET DROP PEPPERS, LIME
[17]

DEVILED EGGS
ANCHOVY, ROMESCO, CURTIDO, ESPELETTE
[9]

EMPAÑADA
CHEF INSPIRED FILLING, BLACK BEAN SALSA, CILANTRO
[14]

SPANISH CHARCUTERIE
SERRANO, LOMO, MANCHEGO, POINT REYES
[20]

SHAVED BRUSSELS
IDDUZABAL, SATSUMA, CRISPY JAMON, BUTTERMILK DRESSING
[11]

MUSHROOM CONSERVA
FORAGED MUSHROOMS, CHIMICHURRI, FARM EGG, ESPELETTE
[14]

SHRIMP AVOCADO TOAST
PICKLED ONION, SERRANO, RADISH, HERBS
[12]

TOSSED + COMPOSED

FARMS + FIELDS

SHISHITO PEPPERS
TOASTED BENNE SEEDS, EGG YOLK, ESPELETTE
[13]

FARMER'S CHEESE
CALABRIAN CHILI OIL, BLISTERED CHERRY TOMATOES, CIABATTA
[13]

HARVEST PLATE
SEASONAL VEGETABLES, ROMESCO, LOCAL GREENS
[15]

MKS + PASTA

LAND + AIR

WAGYU BEEF SHOULDER
EMBER ROASTED VEGETABLES
CHIMICHURRI
[16]

SPIT ROASTED DUCK
OKRA, FIELD PEAS, CORN
CHERRY TOMATOES, HARISSA
[15]

CHEF INSPIRED PAELLA
SOFRITO, MARKET INGREDIENTS
[15]

OCEANS + ESTUARIES

GULF FISH
BACON, CALIFORNO, CANDIED HAZELNUTS, CIABATTA, SHERRY
[15]

GULF SHRIMP & LA PLANCHA
ROMESCO, FENNEL, ARUGULA, GRILLED LEMON
[23]

SEAFOOD FIDEOS
GULF SHRIMP, MUSSELS, SPANISH CHORIZO, AIOLI
[17]

ORCHARDS + DAIRIES

PUMPKIN BURNT CREAM
[10]

APPLE ROSEMARY CROSTADA
[10]

CHOCOLATE BREAD PUDDING
[10]