

Masticate

we gather here today with intent and desire to partake in the most primitive form of comfort...

GRAZE

PERSIMMON & RICOTTA WRAPS. butter leaf, mandarin orange, pecans, pomegranate 10

MIXED CHICORIES. cranberry beans, sunchoke, grapefruit, hazelnuts, apple buttermilk dressing 11

"CAESAR" SALAD. little gem, croutons, seascape, spanish anchovies, dill caesar dressing 10

NOSH

BLISTERED SHISHITO PEPPERS. crispy enoki mushrooms, minced garlic 9

CHORIZO "CORN DOGS". waffle batter, creamy dijon mustard, organic maple syrup 10

HOUSE-MADE KIMCHI. braised octopus, chinese pickled egg, grilled orange 11

BUTTERNUT SQUASH BISQUE. edible flowers, pomegranate seeds, chives, spaghetti squash 10

BROWSE

BEEF CHEEK TAMALES. pumpkin sour cream, red mole sauce, charred scallions 15

PORK BELLY. citrus, persimmons, strawberries, jicama, wasabi leaves, sweet ginger sauce 15

STUFFED MONTEREY SQUID. barley, bacon, shiitake mushrooms, fresh dungeness crab gravy 16

DUCK LEG CONFIT. creamy anson mills grits, cranberry sauce, toasted pistachios 16

PREY

38 NORTH CHICKEN BREAST. waffles, braised collards, maple syrup, garlic emulsion 22

SALT SPRING MUSSELS. octopus, chorizo, potato, pickled peppers, udon noodles, the broth 24

THE BURGER. béarnaise sauce, seascape cheese, pickled onions, sesame bun, stewed potatoes 20

BRAISED RABBIT PASTA. thick egg noodles, tomatoes, carrots, lemon thyme, rabbit jus 22

CHARCUTERIE

duck prosciutto 7 capicola 6

milano 6 chicken liver pâté 6

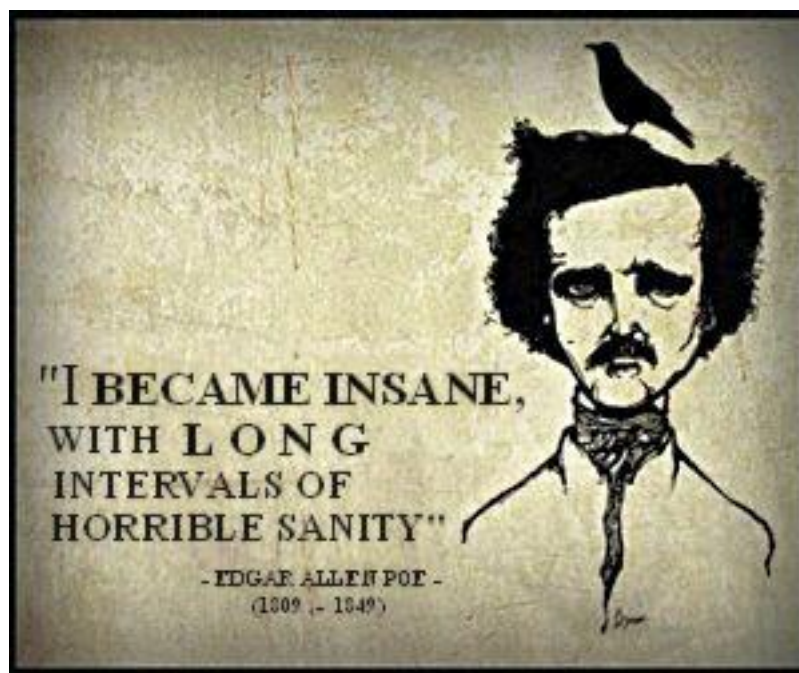
CHEESE

cana de oveja 6 red dragon 6

petit basque 6 seascape 6

executive chef john burke

chef de cuisine zachary inman



@liquidbreadcampbell

#liquidbread

@chefjohnburke

#beniceorscrewoff

substitutions may be declined. \$5 upcharge for any side other than potatoes on the burger. ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.