

BAR SNACKS

MARCONA ALMONDS ~ 7

rosemary, sea salt

MARINATED OLIVES ~ 8

mixed olives in a citrus brine

GRILLED MICHE BREAD (2 SLICES) ~ 4

evoo, kosher salt, fresh ground black pepper

PICKLED SEASONAL VEGETABLES ~ 6

cider vinegar, fresh dill

SUNDAY BACON-WRAPPED DATES ~ 10

blue cheese, fig glaze

EMPANADA ~ 10

peruvian turmeric dough, tuscan pork ragù filling

SMALL PLATES

*OYSTERS ON THE HALF SHELL ~ 15 PER HALF DOZEN

judd cove, orcas island, always...

*HALF DOZEN FRIED OYSTERS ~ 15

house-made tartar, chopped scallions

STEAMED CLAMS AND MUSSELS ~ 18

garlic, onions, scallions, baby tomatoes, sherry

GARLIC TRUFFLE FRIES ~ 7

sautéed garlic, truffle oil and green onions

MEXICAN REFRIED STREET TACOS (2) ~ 16

refried house-made corn tortillas, sour orange-marinated pork, salsa criolla, aji amarillo, yucatan black bean purée

*LAMB BOCADILLOS (2) ~ 16

sage and sky ground organic lamb, organic feta, harissa, arugula, brioche

CHEESE ~ 18

selection of three cheeses, lavosh crackers, blood orange jam

CHARCUTERIE ~ 18

selection of three cured meats, lavosh crackers, mostarda

CHEESE AND CHARCUTERIE ~ 28

selection of three cured meats and three cheeses, lavosh crackers, mostarda, blood orange jam

POT PIE ~ 18

confit duck leg, mushrooms, organic english peas, organic carrots, gruyere cheese

SOUP AND SALAD

SEAFOOD CHOWDER ~ 9

local seafood, fresh herbs, potato, cream

SOUP ~ MP

seasonally inspired

SALAD GREENS ~ 10

candied walnuts, beet and carrot shoestrings, baby tomatoes, dry-cured olives, white balsamic dressing

SPINACH SALAD ~ 12

organic feta, marinated onions, raisins, pistachios, bacon vinaigrette

THE "WEDGE" ~ 14

tomatoes, red onion, sunday bacon, blue cheese dressing

CAESAR ~ 14

house made dressing, barn owl croutons, shaved pecorino, boquerones

+ *grilled chicken breast ~ 9

+ *pan seared salmon ~ 11

+ *pan seared halibut ~ 12

BURGERS AND SANDWICHES

all sandwiches served with fries

substitute garlic truffle fries ~ 3

substitute small salad or cup of chowder ~ 2

split plate charge ~ 4

*SMASH PATTY HOUSE BURGER ~ 17

8 oz. house recipe patty topped with aged cheddar, bacon, caramelized onions, lettuce, tomato, house-made chipotle mayo

+ blue cheese ~ 3

+ buttery sautéed mushrooms ~ 4

+ fried organic egg ~ 3

*HALIBUT SANDWICH "A LA PLANCHA" ~ 19

8 oz. seared alaska halibut, arugula, cilantro lime slaw, brioche bun

PULLED PORK SANDWICH ~ 18

smoky bbq, marinated red cabbage, brioche bun

THE AFTER SCHOOL SPECIAL ~ 14

gooey grilled cheddar and gruyere cheese on barn owl country bread with roasted tomato soup "dip"

ROASTED BEET SANDWICH ~ 14

togarashi aioli, pecorino, arugula, barn owl country bread

PLATES

HALIBUT AND CHIPS ~ 19

beer battered halibut, house-made tartar sauce, tempura green onion, crispy fries

RAY'S "GREEK RECIPE" RIBS ~ 21

greek recipe bbq back ribs, lemon oregano bbq sauce, greek salad, crispy fries

*SESAME STEAK SALAD ~ 26

grilled 8 oz. new york steak, arugula, mint, watercress, baby tomato and green onions, ginger tahini vinaigrette

*BLACKENED SALMON SALAD ~ 18

spring greens, spiced salmon, ginger lime vinaigrette

PIZZA

gluten-free shambala bakery pizza dough available + 6

FOUR CHEESE ~ 17

mozzarella, pecorino, parmesan, fontina, herb oil

THE FORAGER ~ 18

mixed mushroom, leeks, pesto, shaved reggiano, chili flakes

SALUMI ~ 19

soppresotta, finocchiona, capicola, fresh mozzarella, tomatoes, oregano

WOOLY PIG PIZZA ~ 22

mangalitsa pork, fennel seeds, shaved fennel, cristoforo colombo tomatoes, manchego

THE VEGGIE ~ 17

roasted veggies, tomatoes, sea salt, basil, goat cheese, grapeseed oil

PIZZA CON POLLO E PESTO ~ 19

grilled chicken, basil pesto, roasted garlic, fresh mozzarella and goat's cheese

**Consuming raw or under-cooked foods may contribute to your risk of food borne illness. Peanut oil is used in some meals. Please advise your server of any known allergies. An automatic 18% gratuity may be added for unsigned checks and tabs left open.*