- Menu and price is subject to change at anytime
- Alert our staff of any food allergies. We’ll do our best to accommodate.
- 20% large-party service fee is automatically charged for parties of 6+.
- The consumption of raw or undercooked meat, eggs, and seafood may increase your risk of foodborne illness. We are not a nut or gluten-free facility.
- A 20% no-close tab fee is charged if tabs are not closed prior to leaving
- Corkage and Cake Cutting Fees Apply

Our menu offers an eclectic mix of rustic, made-from-scratch dishes, thoughtfully crafted to encourage sharing—very much like at our own family table. If you would like for us to send out certain dishes as a main entree to be served all together, let us know; otherwise, we will be coursing your meals family-style, and sending the dishes out from light to hearty, as they are ready.

We realize that QR ordering is not perfect. Like many restaurants, we have been faced with an industry-wide labor shortage. We converted to contactless payment in the height of the pandemic, but continued to use it, realizing that it was an answer to the labor shortage. Additionally, QR allows all staff members to be part of the tip pool, addressing the wage gap that has been an ongoing issue in our industry. Our lights are still on because of loyal guests who have supported us with compassion and patience as we make changes to adapt to new and existing challenges in our industry. If you prefer to have your order taken by our staff, let us know. We are here for you.

Note: Please do not leave without closing your tab. A 20% no-close tab fee is charged, if tabs are not closed prior to leaving.
All Day

Dishes are listed from light to hearty

**oyster on the half shell** w/ citrus kosho and mignonette $4.5 each
**grilled oyster** (4) w/ **smoky chili butter** sesame, korean chile flakes, pickles $18
**grilled mussel** (8) w/ green nuoc cham, jalapeno, topped w/ peanuts and fried shallots $18
**tissue bread**, garlic soy dip, pickles $9
**grilled galangal pork skewer**, viet pickles, scallion oil, peanuts, cucumber dipping sauce $8 each
**savory doughnuts** scallion, bacon, and parmesan $10
**cucumber gazpacho**, with sesame and musarat limes, marinated tomatoes, cucamelon, served w/ garlic crostinis $12
**young jackfruit w/ sesame rice crackers**, pickled onions, viet herbs, jalapeno, peanuts, and fried shallots $11
**kohlrabi salad**, viet herbs, topped with peanuts and fried shallots, served with a tamari, sesame, ginger dressing. $13
**Add-ons:** grilled lemongrass chicken $8 | crispy tofu $7
**chijimi sai and greens w/ preserved lemon dressing**, roasted yucon potatoes, freekeh, crispy bean thread noodles $15
**farm grazing box and spreads** including 8-10 varieties of organic vegetables, herbed pepita spread, walnut pepper pesto, furikake $20
**mushroom and hemp seed pâté** w/ **truffle oil** medley of house pickles, grilled as kneaded bakery bread, housemade crackers $21
**Add-ons:**
  - step ladder big sur- triple crème goat and milk cheese $6
  - step ladder cabrillo spanish style hard cheese $6
  - dry chorizo picante $8
**seared rice cake** lap xuong sausage, fried shallots, pork and shrimp cotton, scallion oil, pickles $16
**Add:** sous vide egg 3 | lemongrass chicken $8
**mussels in green coconut curry broth**, topped w/ fried sweet potatoes $18

Dinner Only

**grilled lemongrass beef short rib** lettuce wrap w/ vermicelli, scallion oil, peanuts, radish & cucumbers, cilantro, cucumber dipping sauce $22
**tofu braised in spicy tomato and onion chutney** served over peasant rice $18
**grits (or rice) and sauteed mushrooms**, seasonal farm vegetables finished with parmesan $19
**Add:** sous vide soft boiled egg 3
**oxtail & grits (or rice)** carrots, orange gremolata $41
**rolled pork belly braised** in coconut water served with peasant rice $35
**half moon bay rockfish** grilled whole with nuoc cham, viet herbs, fried capers and onions, market fruit $39

Lunch Only

**banh mi w/ hoi-an style sauce**, pickled daikon and carrots, cucumber, peppers, cilantro, aioli, on a house-made banh mi baguette

**choose your protein:**
  - viet pork ham & paté $13
  - grilled lemongrass chicken $13
  - grilled galangal pork $14
  - braised tofu $12
  - egg tomago $12
**grilled seasonal farm vegetables** on AKB bread, spicy bomba spread, dressed greens, basil $12
**rice vermicelli noodle bowl** w/ lettuce, cucumber, scallion oil, peanuts, viet dipping sauce $12
**Add-ons:** grilled lemongrass chicken $8 | grilled lemongrass short rib $11 | grilled galangal pork $9 | crispy tofu $7

Dessert Served All Day

**labneh mousse** puffed rice, citrus granita, market fruit $9
**lemon ricotta zeppole** italian lemon ricotta doughnuts $7
**dipping sauces:** matcha cardamom cream | earl grey chocolate ganache | peach almond butter | 2 each
**fried sesame mochi** coconut pandan cream, ginger syrup, sugar peanut salt $8
**viet egg custard coffee** $8

*1 this item is more difficult to share
2 farm/market vegetables and fruits are subject to change based on seasonal availability or what looks best at the time of our harvest