**small-plates**

- house marinated olives with ciabatta 6
- little gem lettuce with pear, ubriacino cheese, lavender almonds and roasted shallot vinaigrette 18
- winter citrus salad with burrata, radicchio and walnut anchovy vinaigrette 14
- roasted delicata squash with feta cheese, urfa chili, and walnuts 18
- chicken liver crostini with mint and sour cherry mustarda 15
- sea scallop crudo with Meyer lemon, fresno chili and lemon oil 18
- smoked whitefish taramasalata with radish, dill and hearth baked pita 15
- wood oven roasted shrimp with merguez spice butter and burnt lemon 20
- potato and salted cod brandade with garlic crostini and chives 16
- charred octopus with crushed cucumber tzatziki, dill and black olive 18
- hearth baked cod with calamari, guanciale, fideo pasta and aioli 24
- roasted butcher’s steak with almond romesco and charred knob onions 24
- chorizo stuffed medjool dates with bacon and piquillo pepper-tomato sauce 18

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**pasta**

- pappardelle pasta with porcini mushroom bolognese and preserved mushrooms 17
- tagliolini pasta with pancetta, pecorino cheese, black pepper and smoked clams 18
- rigatoni pasta with smoked short rib, olives, pine nuts and fennel pollen 15
- handmade orecchiette pasta with charred broccolini, jalapeño and pistachio pesto 18

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**large-plates**

- ‘deluxe’ focaccia with taleggio cheese, ricotta, truffle oil and fresh herbs 20
- n’duja sausage pizza with buffalo mozzarella and honey 18
- smoked lake fish pizza with garlic cream, marinated kale and charred lemon 18
- charred cabbage with stone ground polenta, poppy seed and hazelnut gremolata 18
- whole roasted branzino with clams, saffron, leeks and Spanish cider 22
- slow roasted pork shoulder with smoked garlic sausage, braised greens and apple 20
- wood oven paella with confit chicken thigh, escargot sauce, mussels and tangerine aioli 32
- grilled slagel farm porterhouse steak with roasted oyster mushrooms and black garlic butter 95

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**cheese plates**

- 7 ea... 18 for all 3

- blakesville creamery lake effect with red onion jam (creamy, mushroomy)
- landmark creamery pecora nociola with honey comb (firm, brown buttery)
- roelli haus red rock with roasted grapes (hard, nutty, sweet)

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**dessert**

- chocolate baklava 11
- walnuts, pecans, chocolate mousse and coffee frozen yogurt
- baked custard 10
- pistachios, honey and katalif
- basque cheesecake 11
- orange marmalade and vermouth soaked tangerines

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**gelato**

- affogato 8
- choice of chai or sweet cream gelato with espresso and vanilla shortbread

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**metric binary**

- cafe avec 10
- 1 (oz espresso + 1oz brandy/judo mitro)
- seasonal metric coffee - direct trade 4
- metric binary espresso 5
- cappuccino 5 latte 5
- tea by rare tea cellar 8
- emperor’s jasmine pearls 8
- emperor’s mint heritage 8
- barrabba chai 8
- freak of nature oolong 10
- emperor’s chamomile citrus 8
- rare tea cellar black citrus iced tea 4
- housemade lemonade 8
- san pellegrino 1 liter 8
- ginger beer 6
- topo chico 5
- coke, diet coke, sprite, ginger ale 4

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Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.