

DINNER



SNACKS

- Smoked “everything” spiced marcona almonds 6.5
- Marinated olives, orange, fresh cracked fennel, chili oil 8
- Housemade focaccia bread, whipped ricotta, Calabrian chili 13
- Yellowfin tuna crudo, capers, lemon zest, chive blossom vinaigrette 15
- Cheese fondue, mortadella, focaccia crisps, seasonal fruit, assorted pickles 28

VEGETABLES

- Hummus, laffa bread, crispy chickpeas, roasted carrots, hazelnut dukkah 17
- Shaved brussels sprouts, cashew butter, pomegranate & date vinaigrette, sesame, pickled hot onion 13
- Roasted cauliflower, garlic & herb tahini, pickled fresno chili, mint 13
- Kale caesar salad, pecorino, sourdough breadcrumbs, lemon 13 / *white anchovy* 3
- Crispy patatas bravas, romesco, aioli, scallions, sea salt 13

SEAFOOD & MEAT

- Double cheeseburger, american cheese, pickles, onion, Calabrian chili aioli, green salad 19
- Cioppino Picante—tomato stew, scallop, shrimp, littleneck clams, toasted focaccia 30
- Crispy chicken, hot honey, braised greens, local squash, cheddar polenta 27
- 24 oz. ribeye, house pommes frites, seasonal butter, aioli 70
add foie gras butter 10

PIZZA

- Margherita—tomato, fresh mozzarella, basil 21
- Pepperoni—tomato, pecorino, mozzarella, caciocavallo, dried oregano 22
- Three-cheese—garlic cream, crushed pistachio, aleppo pepper, honey 23
- Mushroom—oyster + shiitake mushroom, garlic cream, ricotta, pecorino, mozzarella, caciocavallo, red onion, oregano, calabrian chili 23
- Spicy 6.0—tomato, mozzarella, caciocavallo, pecorino, soppressata piccante, fennel sausage, coppa, pepperoni, basil, red onion, garlic, calabrian chili 25

Ramen only available in the noodle bar