DINE

Full Menu Served 4:00 – 10:00
♦Late Night Menu 10:00 - Midnight (Fri-Sat)

Chef Bob Cina

$1 OYSTER HAPPY HOUR 4-6 Monday-Saturday

HOUSE ROASTED NUTS ♦ 6.5 HOUSE MARINATED OLIVES ♦ 6 PICKLED MARKET VEGETABLES ♦ 7

OYSTERS ON THE HALF SHELL* – *champagne mignonette, fresh horseradish & lemon* 2.5 *ea*
DEVILED EGGS* – *sriracha chili, radish pickled & sprout* ♦ 7
STUFFED BLACK MISSION FIGS - *gorgonzola dolce, toasted walnuts & aged balsamic, wrapped in prosciutto* ♦ 9
BABY ARUGULA & FENNEL SALAD – *crispy prosciutto, beets agrumato, blood orange, avocado dressing* 11
SPRING GREENS SALAD – *date-pomegranate vinaigrette, heirloom apple, feta valbreso, chai spiced walnuts* 11
BAY SCALLOP CRUDO* – *grapefruit & ginger, uni-avocado mousse* 13
SHRIMP & ALBACORE CEVICHE – *aji amarillo-coconut-lime juice, sweet potato & corn, cilantro, crispy tortillas* ♦ 12
AHI TUNA POKE* – *chili rocoto-ginger dressing, cucumber & avocado, toasted sesame, taro chips* 19
HAND CUT STEAK TARTARE* – *violet 'must'ard, raw quail egg & gruyere toasted baguette* 17

FRENCH FRIES* – *fresh herbs, truffled parmesan aioli* ♦ 8.5
TEMPURA AVOCADO* – *jalapeño-lime aioli, sweet 'n spicy sea salt* ♦ 8
BROCCOLI DI CICCIO – *pine nut romesco, toasted garlic-gold raisin crumble* 10
FONTINA & SPINACH ARANCINI – *smoked tomato sauce* ♦ 9.5
WARM BURRATA – *English peas, black garlic, shaved radish, grilled levain toast* 16
LOCAL ASPARAGUS* –*ricotta Parisienne gnocchi, oyster mushrooms, truffle poached egg* 17
MAPLE BACON FLATBREAD – *beer braised onions, crème fraiche, mustard* greens 14
FRIED & SPICED CHICKEN WINGS – *mango-tamarind-rhum dipping sauce* ♦ 11
CRISPY SMOKED LAMB BELLY – *artichoke puree, kumquat-Banyuls bbq, fava-mushroom faro* 19
MOROCCAN STYLE LAMB MEATBALLS – *charmoula spiced tomato sauce & Manchego cheese* ♦ 11.5
ALL NATURAL BEEF SLIDERS* – *artisanal cheeses, red wine-onion jam, mustard sauce* *(add bacon or avocado $2)* ♦ 13.5
GLAZED BONE MARROW – *oxtail marmalade, herb & radish salad, thyme toasted pain de mie* 18
SLICED HANGER STEAK – *fried green onion, garlic-porcini demi glace & salsa verde* 16

MARGHERITA PIZZA – *cherry tomato, fresh mozzarella & basil* ♦ 16
PISTACHIO PESTO PIZZA – *roasted squash & cipollini onion, burrata* ♦ *(add fennel sausage 3)* 18
MUSHROOM PIZZA – *roasted garlic & kale, fontina & parmesan cheese* ♦ 18
SHRIMP & CHORIZO PIZZA – *saffron-pequillo pepper sauce, charred green onions & toasted garlic, manchego* 19
BRAISED BEEF SHORT RIB PIZZA – *smoked shishito peppers, comte cheese & shaved bone marrow* ♦ 19
GUANCIALE PIZZA – *Calabrian chili sauce, cipollini onions, wild arugula & pecorino* ♦ *(add farm egg 3)* 17

ADDITIONS *sausage, prosciutto, pepperoni, farm egg*, truffle oil* *3 ea*
roasted onion, arugula, olives, Calabrian chilis *2 ea*

Note: Our pizza dough is made with Caputo 00 flour made from naturally harvested wheat

ARTISAN CHEESE

SELECT 3 OR MORE PORTIONS

BONDE D'ANTAN 7
Cave aged soft ripened goat's milk – Loire, France
BRILLAT-SAVARIN 5
cow's milk, triple crème - Normandy, France
CABRICHARME(*raw*)* 5
goat's milk, washed rind - Ardennes, Belgium
DEATH & TAXES *5.5*
Beer washed organic cow's milk - Sonoma, CA
ZIMBRO CASA LUSA 5
raw sheep's milk –Cacén, Portugal
LANDAFF BY JASPER HILL 4.5
raw cow's milk – Greensboro Bend, VT
OSSAU-IRATY (*raw*)* 5
aged ewe's milk - Northern Basque, France
MIDNIGHT MOON 5.5
firm aged goats milk- Humboldt, CA
GRAZIN' GIRL BLUE 5
raw cow's milk – Valley Ford Creamery, CA
BIG ROCK 5
cow's milk blue – Paso Robles, CA

GRAND CHEESE PLATE 42

HOUSEMADE CHARCUTERIE

SELECT 3 OR MORE PORTIONS

BEEF BRESAOLA 6
BEEF JERKY 5
CICCIOLI 5
COPPA PICANTE 5.5
MORTADELLA 5
PÂTÉ DE CAMPAGNE 6.5
RABBIT PÂTÉ 9
RILLETTES OF DUCK & PORK 6
SALAMI AGRUMI 5.5
SALAMI BOURBON BOAR 6
SALAMI FINOCCHIONA 5.5
SALAMI TOSCANO 5.5
SALAMI VENISON NOCCIOLA 6
SPICE SMOKED DUCK BREAST 7
SPICED LAMB PATE 8.5
TASSO HAM 5

GRAND CHARCUTERIE PLATE 39

CHEF'S TASTING PLATE* 45
Chef's selection of cheese & charcuterie

** Consuming raw or undercooked proteins may increase your risk of foodborne illness, especially if you have a medical condition*