

2 FOR 1 OYSTER HAPPY HOUR, 4-6 PM MON-SAT

SPICED MARCONA ALMONDS ♦ 7 HOUSE PICKLED VEGETABLES ♦ 8 HOUSE MARINATED OLIVES ♦ 7

CHEESE & CHARCUTERIE

Ask your server about our wide selection of cheese and house-made salumi, smoked & cured meats, pâté, rillettes & more
All cheese & charcuterie boards are served with artisan bread and accompaniments. Large boards serve 3-5 guests.

A LA CARTE • select 3 or more portions • see bar menu book for selections	AQ
GRAND CHEESE TASTING BOARD 45	GRAND CHARCUTERIE TASTING BOARD 49
CHEF'S TASTING BOARD Chef's selection of cheese & charcuterie	47

SHAREABLE PLATES

OYSTERS ON THE HALF SHELL* – champagne mignonette, fresh horseradish & lemon	2.5 ea
DEVILED EGGS* – sriracha chili, pickled radish & sprout ♦	8
ORGANIC GREENS SALAD – shaved radish & cucumber, champagne-citrus vinaigrette, spiced sunflower seeds	10
BABY BEET & ARUGULA SALAD – honey-goat cheese mousse, toasted hazelnut, late harvest Riesling vinegar	14
SMOKED TROUT PATE CROSTINI – chive, sorrel leaf, trout caviar	12
SHRIMP & ALBACORE CEVICHE* – aji amarillo-coconut-lime juice, sweet potato & corn, cilantro ♦	14
AHI TUNA POKE* – passionfruit-chili rocoto dressing, cucumber & avocado, toasted nori & sesame, taro chips	19.5
HAND CUT STEAK TARTARE* – violet mustard, raw quail egg & gruyere toasted baguette	18.5
WARM BURRATA – seckel pear, grilled treviso, roasted grapes, milk & honey almonds	17.5
FRENCH FRIES* – fresh herbs, truffle parmesan aioli ♦	9
TEMPURA AVOCADO* – jalapeño-lime aioli, sweet 'n spicy sea salt ♦	9.5
BRUSSEL SPROUTS* –fermented fresno pepper relish, cipollini onion, spiced buttermilk powder ♦	14
CURLY CORN –mole spices, cojita cheese & roasted chili crema ♦	11
FONTINA & SPINACH ARANCINI – smoked tomato sauce ♦	10.5
GRILLED SPANISH OCTOPUS – inked bomba rice, confit baby tomatoes & fennel, saffron aioli	19
SEARED SEA SCALLOPS – braised bacon, truffled delicata squash, fried maitake, calvados demi glaze	22
SPICED CHICKEN WINGS – west indies spices, mango-tamarind yogurt dip ♦	12.5
DUCK CONFIT PASTIS – duck-rutabaga-onion filled pastry, pickled carrot & herb salad, beet aioli	13
MAPLE BACON FLATBREAD – beer braised onions, creme fraiche, mustard sprouts	18
LAMB MEATBALLS – house ground lamb & pork, chermoula tomato sauce & manchego cheese ♦	13
GLAZED BONE MARROW – oxtail marmalade, frisee & radish salad, thyme toasted pan de mie	18
BEEF SLIDERS* – artisan cheeses, red wine-onion jam, Fallot mustard sauce (add bacon or avocado \$2) ♦	14.5
GRILLED HANGER STEAK* – porcini demi-glace, salsa verde, green onion tempura	18

PIZZA

Hand tossed to order using 00 Caputo flour and house-made ingredients

MARGHERITA – sugar plum tomato, fresh mozzarella, basil ♦	17
MUSHROOM – roasted garlic & Tuscan kale, fontina & parmesan cheeses ♦	19
SHRIMP & CHORIZO – saffron-piquillo pepper sauce, charred green onion & toasted garlic, manchego	21
PISTACHIO PESTO – duck fat potatoes, spec ham, smoked goat cheese ricotta ♦ (vegetarian available)	21
GUANCIALE – cured pork cheek, Calabrian chili sauce, roasted cipollini onions, wild arugula, pecorino ♦	19
BRAISED BEEF SHORT RIB – smoked shishito peppers, shaved bone marrow, comte cheese ♦	22
ADDITIONS – sausage, prosciutto, pepperoni, farm egg*, truffle oil 3 ea roasted onion, arugula, olives, Calabrian chilis 2 ea	

DESSERT

See bar menu for our list of dessert wines, digestifs and after dinner drinks

PEAR & BLACKBERRY CRISP – oat & muscovado sugar topping, house made ice cream	10
BEIGNETS – ricotta almohaditas, cinnamon sugar, Mexican chocolate	10
CHOCOLATE POT DE CREME – butterscotch mousse, graham cracker crumble, torched marshmallow	12
BREAD PUDDING - brown sugar nut topping, bourbon pecan caramel, vanilla bean whipped cream	11
HOUSE-MADE ICE CREAM TRIO – vanilla, muscovado sugar, mint-white chocolate, rum-toasted coconut, honey cardamom, bourbon-dark chocolate	9

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