

OYSTERS

16/ HALF Doz. KUMAMOTO (BC) FANNY BAY (BC) KUSHI (WA)

CHARCUTERIE & CHEESE

SELECTION OF CURED MEATS w/PICKLES & MUSTARDS 15
 CHEESE SELECTION WITH MARINATED OLIVES, HONEYCOMB, MEMBRILLO & TOASTS 15
 MARY'S CHICKEN LIVER PATE WITH PICKLED RED ONION, MIZUNA & TOASTS 11
 DUCK LIVER & PORK SHOULDER PATE WITH MUSTARDA, PICKLED BEETS & TOASTS 12
 MARINATED BEETS, BURRATA, ARUGULA & TOASTED WALNUTS 13
 ANCHOVY & BURRATA TOASTS WITH PEPPERONATA, CAPERS & SHERRY 12
 SMASHED ENGLISH PEAS ON TOAST WITH BURRATA & MINT PESTO 13
 BRAISED ARTICHOKE WITH BURRATA, ORANGE ZEST & PISTACHIO PESTO 14

VEGETABLE 8

WOOD ROASTED ASPARAGUS WITH ROMESCO, LEMON & PARMESAN
 GRILLED RUSSIAN KALE WITH SHALLOT YOGURT & TOASTED HAZELNUTS
 FAVA BEANS WITH PECORINO, BLACK PEPPER, MINT & PECORINO
 GRILLED KING OYSTER MUSHROOMS WITH TARRAGON BUTTER & SEA SALT
 ROASTED BABY TURNIPS & TOPS WITH CHIMICHURRI
 ROASTED THUMBELINA CARROTS WITH ORANGE, SESAME, CILANTRO & YOGURT
 SNAP PEAS WITH PROSCIUTTO, SOFFRITO, CHILI & MINT
 GRILLED BROCCOLINI WITH GARLIC, CHILI & VINEGAR
 GRILLED RADICCHIO WITH BALSAMIC & SEA SALT
 WOOD ROASTED CAULIFLOWER WITH GARLIC, CHILI & VINEGAR
 SALT & PEPPER FRITES WITH ROMESCO & AIOLI

SALAD

ESCAROLE WITH SUNCHOKE, SMOKED ALMOND, LEMON PRESERVE & PARMESAN 9
 MIZUNA, SHAVED CRIMINI, SHALLOT, LEMON & PARMESAN 9
 MARINATED BEET & AVOCADO WITH CITRUS, HAZELNUTS & SHERRY 9
 BLOOMSDALE SPINACH, CRUSHED OLIVE, PINENUT & FETA 9
 SMOKED TROUT WITH AVOCADO, GRAPEFRUIT, RED ONION, ARUGULA & LEMON 13
 TUSCAN KALE, SHAVED FENNEL, RADISH, LEMON, RICOTTA SALATA & BREADCRUMB 9

PIZZA

POMODORO - TOMATO, GARLIC, OREGANO, CHILI & GREEN OLIVE OIL 12
 ASPARAGUS, SOTTOCENERE, PARMESAN, GARLIC OIL & SUNNY FARM EGG 15
 NETTLES, FONTINA, FRESNO CHILI, LEMON ZEST, GARLIC & OREGANO 14
 SQUASH BLOSSOM, CHERRY TOMATO, BURRATA, GARLIC & THYME 15
 FOUR ONION, SOFT GOAT CHEESE, ASIAGO, PARMESAN, THYME & BLACK PEPPER 14
 MIXED MUSHROOM, ROSEMARY & GARLIC OIL 14
 DUCK SAUSAGE, NAMEKO MUSHROOM, MOZZARELLA & GARLIC 15
 SALTED ANCHOVY, SMOKED MOZZARELLA, ROASTED RED PEPPER, CAPER & CONFIT TOMATO 15
 BLANCO - BUFFALO MOZZARELLA, PARMESAN, FROMAGE BLANC & CASTELVATRANO OLIVE 14
 HOUSEMADE CHORIZO, TOMATO, CREAM, FENNEL, FONTINA, CHILI & BASIL 15
 SMOKED MOZZARELLA, CONFIT TOMATO, JALAPENO, ARUGULA, LEMON & BOTTARGA 15
 MARGHERITA 13 Add PROSCIUTTO 16
 GUANCIALE, GREEN OLIVE, FRESNO CHILI, BUFFALO MOZZARELLA 15
 FENNEL SALAMI, CARAMELIZED FENNEL, CONFIT TOMATO, GREEN ONION, MOZZARELLA 15
 GRUYERE, CARAMELIZED ONION, FROMAGE BLANC & ARUGULA 14
 GRILLED RADICCHIO, BACON, FONTINA & TOMATO CONFIT 15
 MUSHROOM, GOAT CHEESE, FONTINA & TRUFFLE OIL 15
 LAMB SAUSAGE, CONFIT TOMATO, RAPINI, PECORINO & ASIAGO 15
 HEN OF THE WOODS MUSHROOMS, BEET GREENS & TALEGGIO 15

SMALL PLATES

HAWAIIAN AMBER JACK WITH JALAPENO VINEGAR, BLOOD ORANGE, CILANTRO & SESAME 15
 ROASTED GOLDEN BEET, CARROT, TOMATO SOUP WITH GREENS, CREME FRAICHE & RYE TOAST 10
 WOOD ROASTED 'PEEL N EAT' PRAWNS WITH GARLIC, CHILI, LEMON & PARSLEY 15
 GRILLED EAST COAST SQUID WITH LENTILS, RED PEPPERS & SALSA VERDE 15
 PEI MUSSELS WITH CHORIZO, CONFIT TOMATO, CHILI, WHITE WINE & GRILLED BREAD 15
 GRILLED NIMAN RANCH LAMB RIBS WITH RAPINI PESTO & SPICY HARISSA 17
 RABBIT SAUSAGE w/ FAVA BEANS, FLAGEOLET & OYSTER MUSHROOM & MUSTARD 14
 BRAISED PORK MEATBALLS WITH TOMATO, RED WINE, PARMESAN & GRILLED BREAD 13
 CRISPY NIMAN RANCH PORK BELLY WITH POLENTA, MUSTARD GREENS & APPLE CIDER 13
 MIATAKE MUSHROOM TOAST WITH CREME FRAICHE & TRUFFLE OIL 13

PLATES

NETTLE FETTUCCHINE WITH CHERRY TOMATO, BABY ARTICHOKE & NETTLE PESTO 20
 POTATO GNOCCHI WITH BRAISED LAMB NECK SUGO, CHILI & PECORINO 18
 CHITARRA w/ MANILA CLAMS, FRESNO CHILI, GREEN GARLIC, WHITE WINE & PARSLEY 18
 BRAISED CHICKPEAS WITH GREENS, ISRAELI COUS COUS, HARISSA & SPICED YOGURT 14
 CRISPY DUCK LEG CONFIT WITH ROASTED TURNIP, RUTABAGA, MUSTARD & BALSAMIC 24
 WILD GOLDEN TILEFISH STEW WITH KOHLRABI, FENNEL, CHILI & SMOKED PAPRIKA AIOLI 32
 ROASTED HALF ORGANIC CHICKEN WITH BRAISED CAVOLO NERO & CIPPOLINI ONION 25
 NIMAN RANCH HANGER STEAK w/ WATERCRESS SALSA VERDE, CELERY & HORSERADISH 25



changes & modifications politely declined.

we support local, sustainable & organic
practices whenever possible.