

OYSTERS

16/HALF DOZ. FANNY BAY (BC) HAMA HAMA (BC) KUMAMOTO (WA)

SALAD

ESCAROLE WITH SUNCHOKE, SMOKED ALMOND, PRESERVED LEMON & PARMESAN 9
BLOOMSDALE SPINACH WITH FETA, TOMATO, OLIVE, CHERRY TOMATO, PINENUT & CROUTON 9
SMOKED TROUT WITH GRAPEFRUIT, AVOCADO, RED ONION & LEMON 11
MIZUNA, SHAVED CRIMINI, SHALLOT, LEMON & PARMESAN 9
TUSCAN KALE, SHAVED FENNEL, RADISH, LEMON, RICOTTA SALATA & BREADCRUMB 9
TUNA CONSERVA WITH SHAVED ONION, FENNEL, ARUGULA, OLIVES, POTATO & EGG 15

SMALL

SMOKED OCEAN TROUT WITH CITRUS YOGURT, TANGELO & FENNEL POLLEN 15
PLATE OF ARTISANAL CHEESES WITH MEMBRILLO, HONEYCOMB & TOASTS 13
SELECTION OF CURED MEATS w/PICKLES, MUSTARDS & TOASTS 15
SMASHED ENGLISH PEAS ON TOAST WITH BURRATA, TENDRILS & MINT PESTO 13
MARINATED BEETS, BURRATA, ARUGULA, WALNUTS & BALSAMIC 13
BRAISED ARTICHOKE WITH BURRATA, ORANGE ZEST & MINT-PISTACHIO PESTO 14
ANCHOVY & BURRATA TOASTS WITH PEPPERONATA, CAPERS & SHERRY 11
BRAISED PORK MEATBALLS WITH TOMATO, PARMESAN & GRILLED BREAD 13
GRILLED EAST COAST SQUID WITH LENTILS, RED PEPPERS & SALSA VERDE 14

SANDWICH

TUNA CONSERVA WITH ROASTED PEPPER, ARUGULA & CAPER AIOLI 13
ROAST TURKEY WITH PESTO AIOLI, AVOCADO, ARUGULA & PROSCIUTTO 13
NIMAN RANCH LAMB BURGER WITH HARISSA AIOLI, ROASTED TOMATO & ARUGULA 15
GRILLED HANGER STEAK WITH ANAHEIM CHILI, ARUGULA & HORSERADISH AIOLI 13
HOUSE CURED SALMON PASTRAMI WITH ARUGULA, PICKLES, ROMESCO AIOLI & RYE BREAD 12
FRIED EGG WITH ROASTED PEPPER, MOZZARELLA, PROSCIUTTO, ARUGULA & HARISSA AIOLI 12

PLATES

POTATO GNOCCHI WITH BRAISED LAMB NECK RAGOUT, CHILI, MINT & PECORINO 20
CHITARRA w/ MANILA CLAMS, FRESNO CHILI, GREEN GARLIC, WHITE WINE & PARSLEY 18
WILD STRIPED BASS FISH STEW WITH KOHLRABI, FENNEL, CHILI & SMOKED PAPRIKA AIOLI 32
ROASTED GOLDEN BEET, CARROT, TOMATO SOUP WITH GREENS, CREME FRAICHE & RYE TOAST 10
CHICKPEA STEW WITH GREENS, COUS COUS, SPICED YOGURT & HARISSA 12
CRISPY DUCK LEG CONFIT RUTABAGA, TURNIP, GREENS, BALSAMIC & MUSTARD 22
ROASTED HALF ORGANIC CHICKEN WITH BRAISED CAVOLO NERO & CIPPOLINI ONION 25
PEI MUSSELS WITH CHORIZO, CONFIT TOMATO, CHILI, WHITE WINE & GRILLED BREAD 15
GRILLED NIMAN RANCH HANGER STEAK WITH ARUGULA, LEMON, PARMESAN & BALSAMIC 24

PIZZA

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

VEGETABLE 8

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

Open all day M-F 11:30 - Midnight. Weekends 9:00am - Midnight - Brunch until 3pm 23 Mar



changes & modifications politely declined.

we support local, sustainable & organic
practices whenever possible.