

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 weekdays, 5-7 Saturdays

HOUSE ROASTED NUTS ◆	6.5	HOUSE MARINATED OLIVES ◆	6.5
OYSTERS ON THE HALF SHELL* - champagne mignonette, fresh horseradish & lemon			2.5 ea
STUFFED BLACK MISSION FIGS - gorgonzola dolce, toasted walnut & aged balsamic, wrapped in prosciutto ◆			9
DEVILED EGGS - sriracha, pickled radish & sprout ◆			7.5
WINTER GREENS SALAD - date-pomegranate vinaigrette, feta valbreso, heirloom apple, chai spiced walnuts			11
BABY ARUGULA & FENNEL SALAD - crispy prosciutto, beets agrumato, blood orange, avocado dressing			11
SHRIMP & ALBACORE CEVICHE* - chili amarillo-coconut-lime juice, corn & sweet potato & cilantro, tortilla chips			13.5
AHI TUNA POKE* - ginger & rocoto chili, avocado & cucumber, toasted sesame, taro chips			19
HAND CUT STEAK TARTARE* - violet mustard, cornichons, quail egg, gruyere toasted baguette			18
FRENCH FRIES - herbs & truffled parmesan aioli* ◆			8.5
CRISPY FRIED BUTTERNUT SQUASH – harissa BBQ sauce & pickled jalapeno escabeche ◆			9
ROASTED BROCCOLI DI CICCIO - pine nut romesco sauce, toasted garlic-gold raisin crumble			10
WARM BURRATA – wine poached pear, milk and honey almonds, grilled chicories, black sea salt			16
FONTINA & SPINACH RISOTTO ARANCINI - smoked tomato sauce ◆			10
CRISPY SPICED CHICKEN WINGS - mango-rhum-tamarind sauce ◆			12
MAPLE BACON FLATBREAD - beer braised onions, creme fraiche, mustard greens ◆			15
CRISPY BRAISED PORK BELLY - candied kumquat glaze, parsnip-apple puree, hazelnut brown butter brussels			16
ALL NATURAL BEEF SLIDERS* - artisanal cheeses, red wine-onion jam, mustard sauce ◆(add house bacon or avocado)			14
LAMB MEATBALLS – charmoula spiced tomato sauce & manchego cheese, baguette			12
SLICED HANGER STEAK* - porcini-garlic demi glaze, chimichurri sauce, cress & fried green onion			17.5
MARGHERITA PIZZA - roasted tomato, fresh mozzarella & basil ◆			16.5
GOAT CHEESE-PISTACHIO PESTO PIZZA – roasted beets, rosemary shallots, walnuts, balsamic reduction ◆			17.5
MUSHROOM PIZZA - lacinato kale & roasted garlic, fontina & parmesan ◆			18.5
SHRIMP & CHORIZO PIZZA - saffron-piquillo pepper sauce, charred green onion & toasted garlic, manchego ◆			19.5
SHAVED DUROC PORK GUANCIALE PIZZA - Calabrian chili sauce, arugula & roasted cipollini, pecorino ◆			17.5
BRAISED BEEF SHORTRIB PIZZA – smoked shishito peppers, shaved bone marrow, comte cheese ◆			19.5

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

*Our pizza dough is made with Caputo 00 flour which uses naturally harvested wheat

ARTISAN CHEESE ◆

BOUCHERONDIN	4.5
goat's milk - Loire Valley, France	
ZIMBRO (raw)*	5
sheep's milk – Estrela Mountains, Portugal	
BRILLAT-SAVARIN	4.5
triple crème, cow's milk- Normandy, France	
CHEVRE DE WAVREUMONT (raw)*	5.5
washed rind goat's milk – Ardennes, Belgium	
VACHEROUSSE	5.5
washed rind cow's milk - Jura, France	
OSSAU-IRATY (raw)*	4.5
raw ewe's milk - Northern Basque, France	
GRAZIERI CHEDDAR	4
firm aged, cow's milk - Peacham, VT	
MIDNIGHT MOON	5
goat's milk - Humboldt, CA	
OREGON BLUE (raw)*	5
organic cow's, firm & buttery Rogue Cmry, OR	
GRAND CHEESE PLATE*	39

HOUSEMADE CHARCUTERIE

BEEF BRESAOLA	6
BEEF JERKY	5
CICCIOLI	5
COPPA PICANTE	5.5
MORTADELLA	5
PATE DE CAMPAGNE	7
PATE OF SPICED LAMB	8.5
PATE OF RABBIT	9
RILLETTES OF DUCK & PORK	6
SALAME AGRUMI	5.5
SALAME BOAR TARTUFFI	7
SALAME FINOCCHIONA	6
SALAME TOSCANO	5.5
SALAMI VENISON NOCCIOLA	6.5
SOPPRESSATA	6
SPICE SMOKED DUCK BREAST	7
TASSO HAM	5
TRUFFLED CHICKEN LIVER MOUSSE	7
GRAND CHARCUTERIE PLATE	39
CHEF'S TASTING PLATE	45
chef's selection of cheese & charcuterie	

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