

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 PICKLED VEGETABLES ◆	7.5	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
HEIRLOOM TOMATOES	- warm buratta, fried squash blossoms, black garlic, golden balsamic				17.5
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
TEMPURA AVOCADO	- jalapeno-lime aioli & sweet n' spicy sea salt ◆				9
GRILLED BABY SQUASHES	- pine nut romesco sauce, smoked malden salt				11
FRIED CURLY CORN	- mole spices, fresno chili & cotija crema				11
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
NATURAL BEEF SLIDERS*	- artisanal cheeses, red wine-onion jam, mustard sauce ◆ (add house bacon or avocado 2 ea)				14
LAMB MEATBALLS	- charmoula spiced tomato sauce & manchego cheese, baguette				12
BBQ PORK BELLY	- roasted shishito glaze, peach & cucumber cornbread panzanella				17
GLAZED BONE MARROW	- oxtail marmalade, herb & radish, thyme toasted pan di mie				18
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 ◆

BOUCHERON DIN	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	
CABRICHARME	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	
GRAZIER'S 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 Crmry, 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 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.