HOUSE ROASTED NUTS 6.5 $1 OYSTER HAPPY HOUR SIMPLE ORGANIC GREENS 9

HOUSE MARINATED OLIVES 6.5 4-6 weekdays, 5-7 Saturdays PICKLED VEGTABLE PLATE  7.5

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

WARM BURRATA – *persimmon pecan puree, grilled chickory, shaved persimmon, porcini levain, toasted pecan* 17.5

BABY ARUGULA & FENNEL SALAD - *crispy prosciutto, beets agrumato, 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

CRISPY BRUSSELS SPROUTS *– fermented fresno chili sauce, sichuan buttermilk powder*   11

FRIED CURLY CORN – *mole spices, fresno chili & cotija crema* 11

GRILLED SPANISH OCTOPUS – *inked bomba rice, confit tomato, fennel-orange-saffron aioli* 17

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*

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*

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*

DEATH AND TAXES 5.5

*Black lager washed rind – Sonoma, CA*

VACHEROUSSE 5.5

*washed rind cow's milk - Jura, France*

OSSAU-IRATY (raw)\* 4.5

*raw ewe’s milk - Northern Basque, France*

WAYAUWEGA CHEDDAR 4

*firm aged, cow's milk - Weyauwega, WI*

MIDNIGHT MOON 5

*goat’s milk - Humboldt, CA*

OREGON BLUE (raw)\* 5

 *organic cow's, firm & buttery Rogue Crmry, OR*

GRAND CHEESE PLATE\* 39

*­­­­­­­­­­­*

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