

DINE

Full Menu Served 4:00 - 10:00
 ◆Late Night Menu 10:00 - Midnight (Fri-Sat)

Executive Chef
 Bob Cina

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 VEGETABLE 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

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

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.