



DINNER

MONDAY – FRIDAY 4:30 | SATURDAY 5:30

\$1 OYSTERS AT HAPPY HOUR (M-F 4:30-6:00)

PLATE O' PICKLES	7	SCOTCH QUAIL EGGS (3)	9
OYSTERS ON THE HALF SHELL - MIGNONETTE, FRESH HORSERADISH & LEMON			2.5 EA
ASPARAGUS SOUP SHOT- HARISSA CREME FRAICHE			3
DEVILED EGGS - BACON & PICKLED JALAPENO JAM			8
SIMPLE ORGANIC GREENS - RADISHES, PUMPKIN SEEDS, MEYER LEMON VINAIGRETTE			10
BURRATA - WITH GRILLED RYE TOAST WITH STRAWBERRY CHERMOULA, CHERRY TOMATOES & BASIL			12
SCALLOP CRUDO - LEMONGRASS, PICKLED GREEN STRAWBERRIES, CITRUS CAVIAR, WILD RICE			14
FRENCH FRIES - HERBS & GARLIC, MALT AIOLI			7
FRIED GREEN TOMATOES - PICKLED RAMP AND BACON REMOULADE			12
DELTA ASPARAGUS - SAUCE GRIBICHE, CRISPY PICKLED SHALLOTS			12.5
MAC 'N' CHEESE - ARTISAN CHEESES & BACON BREAD CRUMBS			12
GRILLED PRAWNS - LIME & ALEPPO, ARUGULA & HEARTS OF PALM, AVOCADO DRESSING			17
GRILLED SPANISH OCTOPUS - CURRIED PLUOT PUREE, HAM HOCK BRAISED GIGANTE BEANS			19
MAMA'S PILS BATTERED COD - CELERY ROOT TARTAR, SWEET & SOUR MALT, HERB SALAD			15
CRISPY SPICED CHICKEN WINGS - RAS EL HANOUT, TZATZIKI			11
PASTRAMI SHORT RIB PASTIES - TOMA CHEESE, TURNIP PIPERADE			12
BONE MARROW - SPICE GLAZED, PAN DE MIE SOLDIERS, MARMALADE, FLEUR DE SEL			16
GNOCCHI - HOISIN BRAISED OXTAIL, FRESH HORSERADISH			14.5
HANGER STEAK - FRESH POLENTA, POLE BEANS			18
FRIED CHICKEN SLIDERS - KOHLRABI SLAW, AGAVE MAYONNAISE, CRISPY ONIONS			12
PORK BELLY TOAST - 36 HOUR PORK BELLY, FIG GASTRIQUE, RAREBIT, POACHED DUCK EGG			17
BEEF SLIDERS - ONION-BACON CONFIT, ARTISAN CHEESES, HOUSEMADE PICKLE & WHOLE WHEAT BUN			13
LAMB SLIDERS - MINCE MAYONNAISE, FENNEL PICKLE, ARUGULA, HOUSE MADE WHOLE WHEAT BUN			14

CHARCUTERIE

DUCK LIVER MOUSSE 7 | RABBIT PATE 8.5
 BERBERE LAMB 7.5 | RUSTIC PORK PATE 4.5
 OXTAIL TERRINE 7
 {SALUMI}
 BRISOLA 6 | CHORIZO 6.5 | COPA 7
 VENISON 6.5|
 PAIRED WHISKEY TASTING 45
 SEE BAR MENU FOR DETAILS

CHEESE

MIDNIGHT MOON, GOAT, CYPRESS GROVE (P) 6
 LENORA, CASTILLIA Y LEON, GOAT, SPAIN (P) 4.5
 GRAZIER'S, FARMSTEAD CHEDDAR, CA (P) 5
 ENGLISH HILL TOMM, MOONSIDE, COW, CA (R) 6.5
 GOOD THUNDER, MONKATO MINNESSOTA (P) 4.5
 BIG ROCK BLUE, CENTRAL COAST, CA (P) 6.5
 CHEFS TASTING BOARD 44
 CHEFS SELECTION OF CHEESE AND CHARCUTERIE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
 GRATUITY MAY BE ADDED FOR GROUPS OF 8 OR MORE.