



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 – <i>MIGNONETTE & LEMON</i>	2.5 EA
DEVILED EGGS - <i>BACON & PICKLED JALAPENO JAM</i>	8
PUMPKIN FRITTERS – <i>SPICED POMEGRANATE YOGURT & SPAGHETTI SQUASH</i>	9
ORGANIC GREEN SALAD - <i>RADISHES, TOASTED PUMPKIN SEEDS, CHAMPAGNE-CITRUS VINAIGRETTE</i>	10
ROASTED BEETS AND ARUGULA – <i>WALNUT BUTTER, HONEY CHÈVRE MOUSSE</i>	13
BABY KALE SALAD – <i>WARM MUSTARD-BACON VINAIGRETTE, BIG ROCK BLUE, APPLES & HAZELNUT</i>	12
FRENCH FRIES – <i>TANDOORI SPICE, MALT AIOLI, HOUSE MADE KETCHUP</i>	8
FRIED BRUSSELS SPROUTS – <i>BLACK GARLIC PEPPER RELISH, SPICED BUTTERMILK POWDER</i>	11
CAULIFLOWER SOUP SHOT- <i>HARISSA CREME FRAICHE & GRUYERE GRILLED CHEESE</i>	5
MAIN ST CORN – <i>ROASTED FRESNO CHILI CREMA, COTIJA CHEESE, MOLE SPICES</i>	11
BURRATA – <i>PECAN-PERSIMMON PUREE, GRILLED CHICORIES, PORCINI TOAST</i>	14
LAMB SHEPHERD'S PIE PASTIES – <i>BRAISED LAMB & RUTABAGA, BEET AIOLI</i>	9
MAC 'N' CHEESE - <i>ARTISAN CHEESES & BACON BREAD CRUMBS</i>	12
GRILLED PRAWNS – <i>ARUGULA, HEARTS OF PALM AND FARO SALAD, AVOCADO DRESSING</i>	17
GRILLED SPANISH OCTOPUS – <i>INKED FRIED RICE, FENNEL-ORANGE AIOLI, TOMATO CONFIT</i>	17
MAMA'S PILS BATTERED COD - <i>CELERY ROOT TARTAR, SWEET & SOUR MALT</i>	14
CRISPY CHICKEN WINGS – <i>WEST INDIES RUB, FERMENTED CUBANELLE-YOGURT SAUCE</i>	11
SMOKED BABY BACK RIBS – <i>GUAVA-PASILLA BBQ, SPICED SEMILLAS</i>	14
BONE MARROW - <i>SPICE GLAZED, PAN DE MIE SOLDIERS, OXTAIL MARMALADE, FLEUR DE SEL</i>	17
HANGER STEAK – <i>NIGELLA ROAST CARROTS, CREAMED KALE, SMOKED SHISHITO DEMI GLAZE</i>	18
OYSTER MUSHROOM TARTINE – <i>AVOCADO WHIPPED RICOTTA, POACHED FARM EGG, FRISÉE</i>	14
FRIED CHICKEN SLIDERS – <i>PICKLED PEPPER SLAW, CRISPY ONIONS, SPICED HONEY MAYO</i>	12
BEEF SLIDERS - <i>ONION-BACON CONFIT, ARTISAN CHEESES, FERMENTED MUSTARD SEED SAUCE</i>	13
LAMB SLIDERS - <i>MINCE MAYONNAISE, FENNEL PICKLE, ARUGULA</i>	14

CHEFS TASTING BOARD 44

CHARCUTERIE

BEEF JERKY	5
DUCK LIVER MOUSSE	7
PATE - BERBERE SPICED LAMB	7.5
PATE - COUNTRY PORK	4.5
PATE - RABBIT	8
RILLETTES - PORK AND DUCK	6
SALAMI - AGRUMI	6.5
SALAMI - HERITAGE PORK	4.5
SALAMI - VENISON	6.5
TASSO HAM	4.5
TERRINE - PORK CONFIT	5

CHEESE

MIDNIGHT MOON	6
<i>GOAT, CYPRESS GROVE (P)</i>	
LENORA	4.5
<i>GOAT, CASTILLIA Y LEON, SPAIN (P)</i>	
EWENIQUE	5.5
<i>SHEEP, CENTRAL COAST, PASO ROBLES (P)</i>	
ENGLISH HILL TOMM	6.5
<i>COW, MOONSIDE CA (R)</i>	
GOOD THUNDER	4.5
<i>COW, ALEMAR CHEESE CO, MN (R)</i>	
BIG ROCK BLUE	6.5
<i>COW, CENTRAL COAST, CA (P)</i>	

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.