

## VEGGIE

- Green Goddess** - Romaine Hearts, Avocado, Petit Poi, Red Onion, Crispy Shallots, 7 Min. Fried Egg **12**  
**Beets and Heirloom Tomatoes** - Apples, Arugula, Greek Yogurt, Kumquats, Blood Orange, Walnuts **14**  
**Brussels Sprouts** - Honey, Sweet Potato, House Tasso Ham, Hazelnuts **15.5**  
**Squash Toast** - Zucchini, Yellow Squash, Ricotta, Olive Oil, Confit Cherry Tomato on Sourdough **16**  
**Roasted Cauliflower** - Pecorino Mousse, Almonds, Capers, Meyer Lemon Relish, Chili Flakes **15**  
**Burrata Raviolini** - Walnut Pesto, Compressed Kumquats **19**  
**Blistered Shishito Peppers** - Kaffir Lime Aioli, Old Bay, Sea Salt **9**  
**House Fries** - Kennebec Potatoes, Ketchup **9** Add Garlic Aioli **1**

## SEAFOOD

- Ceviche** - Black Tiger Shrimp, Avocado Puree, Compressed Kumquat, Onion, Cucumber, Tomato Brodo **14**  
**Whole Wood Fired Branzino** - Blood Orange Glaze, Forbidden Rice, Fresh Citrus, Watercress **MP**  
**Spanish Octopus** - Pamplona Chorizo, Fingerling Potatoes, Gremolata, Chicharrones, Smoked Romesco **21**  
**Wood Fired Oysters** - Guanciaie, Bone Marrow Butter, Salmoriglio **17**

## MEAT

- Artisanal Cheese & Charcuterie** - Chorizo Iberico, Prosciutto, Beemster XO, Truffle Tremor, House-Made Ricotta **28**  
**Wagyu Beef Tartare** - Capers, Shallots, Bone Marrow Infused Olive Oil, Crispy Garlic, Cherry Wood Smoke **18**  
**Pork Buns** - Crispy Pork Belly, Salt & Sugar Cucumbers, Sambal, Hoisin **8**  
**Wood Fired Lamb Lollipops** - Cherries, Mustard Seeds, Tarragon **14.5**  
**Pasta All'Amatriciana** - Hand Made Tagliatelle, Guanciaie Americano, Pork Shoulder, San Marzano, Pecorino **26**  
**Grilled Skirt Steak** - Smoked Fingerlings, Cauliflower Soubise, Thyme Butter, Gremolata **26**  
**Smoked Bone Marrow** - Bacon Marmalade, Chicharron Dust, Petit Pimento Grilled Cheeses **18.5**  
**Chicken & Waffles** - Jidori Chicken Oysters, Louisiana Hot Sauce, Bourbon Sugar Cane Syrup **18.5**  
**Wagyu Tri Tip** - Rock Shrimp, Tasso Ham, Grilled Corn, Crispy Shallot, Smoked Tomato, Jalapeno, Radish **28**  
**Drive Thru Burger** - Akaushi Beef, Classic American Style **15** Add Farm Egg **3** Add Bacon Marmalade **3**  
**Half Pig Head** - Carnitas Style With All The Fixins **58 (Reserve 48 Hours in Advance)**  
**28 Oz Bone-In Ribeye** - Red Wine Demi-Glace, Rosemary Fingerlings **MP**

## SWEET

- Cinnamon & Sugar Donuts** - Horchata Glaze, Vanilla Ice Cream **10**  
**Strawberry Ice Cream** - Wafer, Ginger, Strawberry Jam **9**  
**Chocolate Ice Cream** - Tainori Chocolate, Vanilla Bean **9**



Please Inform Your Server of Any Allergies in Advance.

Don't Be Surprised If We Politely Decline Substitutions / 18% Gratuity For Parties of 6 or More