

## OYSTERS

15/HALF DOZ. KUMAMOTO (WASH), MALAPEQUE (PEI), RASPBERRY POINT (CANADA)

## CHARCUTERIE & CHEESE

SELECTION OF CHARCUTERIE WITH TOASTS, MUSTARDS & PICKLES 12  
 ARTISAN CHEESES WITH MARINATED OLIVES, HONEYCOMB, MEMBRILLO & TOASTS 13  
 BURRATA WITH SWEET TOMATO, ARUGULA & PESTO 12  
 ROASTED BEET WITH BURRATA, PROSCIUTTO AMERICANO & TOASTED WALNUT 12

## VEGETABLE 8

BRAISED BABY ARTICHOKES WITH PARSLEY, THYME, CHILI & BREADCRUMB  
 SPICED EGGPLANT WITH TOMATO, YOGURT & ZA'ATAR  
 WOOD ROASTED CAULIFLOWER WITH GARLIC, PARSLEY & CHILI FLAKES  
 CAVOLO NERO WITH CARAMELIZED ONION & BLACK PEPPER  
 HARICOT VERT WITH CHARRED SWEET TOMATO, FETA & MINT  
 GARLICKY GRILLED BABY BROCCOLI WITH CHILI  
 WOOD ROASTED SUNCHOKES WITH SALSA VERDE  
 SALT & PEPPER FRITES WITH ROMESCO & AIOLI  
 GRILLED RADDICCHIO WITH OLIVE OIL, BALSAMIC & SEA SALT

## SALAD 9

WILD ROCKET WITH SWEET CORN, CHERRY TOMATO, PECORINO & LEMON  
 MIXED MARKET LETTUCCES WITH ASPARAGUS, TOMATO, SHAVED FENNEL & YOGURT DRESSING  
 SMOKED TROUT SALAD WITH GRAPEFRUIT, AVOCADO, SHAVED RED ONION & ARUGULA  
 ESCAROLE & SUNCHOKE SALAD WITH SMOKED ALMONDS, PRESERVED LEMON & PARMESAN  
 HEIRLOOM SPINACH WITH OLIVE, PINENUTS, CHERRY TOMATO, FETA & CROUTON

## PIZZA

CLASSIC MARGHERITA WITH BUFFALO MOZZARELLA 13 ADD PROSCIUTTO 16  
 GUANCIALE, FRESNO CHILI, GREEN OLIVE, BUFFALO MOZZARELLA & ROSEMARY 15  
 GRUYERE, CARAMELIZED ONION, FROMAGE BLANC & ARUGULA 13  
 SPICY SALAMI WITH GRILLED SCALLION, SHISHITO PEPPERS & FONTINA 14  
 GRILLED EGGPLANT, TOMATO, OREGANO & MOZZARELLA 13  
 LAMB SAUSAGE, BROCCOLI RABE, TOMATO CONFIT & ASIAGO 14  
 WHITE ANCHOVY, ROASTED PEPPERS, TOMATO, CAPERS & RICOTTA 14  
 GRILLED RADICCHIO, BACON, FONTINA & TOMATO CONFIT 14  
 MUSHROOM, GOAT CHEESE & TRUFFLE OIL 14

## SMALL PLATES

GRILLED MONTEREY BAY SQUID WITH POTATO, SHAVED CELERY, RED PEPPER & SALSA VERDE 10  
 WOOD ROASTED PIQUILLO PEPPERS STUFFED WITH OX-TAILS 10  
 GRILLED FREE RANGE LAMB CHOPS WITH RAPINI-MINT PESTO & HARISSA 18  
 MIATAKE MUSHROOM TOAST WITH CRÈME FRAICHE & TRUFFLE OIL 10  
 GRILLED PRAWNS WITH WILTED GREENS AND ROMESCO BUTTER 10  
 CRISPY NIMAN RANCH PORK BELLY WITH APPLE CIDER & GREENS 10  
 PEI MUSSELS WITH CHORIZO, TOMATO, WHITE WINE & GRILLED BREAD 13

## PLATES

BUCATINI WITH MANILA CLAMS, LEEKS, FRESNO CHILI & WHITE WINE 16  
 CHICKPEA STEW WITH GREENS, ISRAELI COUS COUS, HARISSA & SPICED YOGURT 14  
 CRISPY DUCK CONFIT WITH BRAISED CABBAGE, SOUR CHERRIES & PISTACHIO 18  
 BRAISED BEEF SHORT RIB WITH RED WINE, ROASTED ROOT VEGETABLES & HORSERADISH 24  
 GRILLED NIMAN SKIRT STEAK WITH GRILLED WILD BROCCOLI & CHIMCHURRI 23  
 PAN ROASTED BLACK BASS WITH CHARRED SWEET TOMATO, ESCAROLE & SALSA VERDE 25  
 ROAST JIDORI CHICKEN WITH ASPARAGUS, MIATAKE, SPRING ONION & SWEET WINE 23

Open daily 5:30pm-12am. Lunch M-F 11:30am-3:00pm. Weekend Brunch 10:30am-5:30pm May 16