

Food



Small Plates

HOUSE MARINATED OLIVES	6
ROASTED MARCONA ALMONDS	7
FRESH HERB FRIES, TRUFFLE AIOLI	7
BLACK BEAN HUMMUS, AVOCADO, TOMATO SALAD, PITA BREAD	13
WARM OCTOPUS SALAD, CELERY HEARTS, NICOISE OLIVES	14
TUNA TARTARE TACOS, AVOCADO, MANGO, MICRO CILANTRO	16
CRISPY BLUE POINT OYSTERS, WASABI MAYO, SEAWEED SALAD	14
LOBSTER SPRING ROLLS, CUMIN-CITRUS DIPPING SAUCE	15
SHRIMP & CLAMS, CHORIZO, GARLIC, WATERCRESS, VERDEJO	14
STEAK CROSTINI, TOMATO SALAD, BLUE CHEESE FONDUE	13
LAMB SPARE RIBS, TZATZIKI, OREGANO OIL	16
TRUFFLE MUSHROOM RICOTTA GNOCCHI, PARMESAN, SAGE	15
PORK BELLY SLIDERS, QUAIL EGG, AGED CHEDDAR	16

Large Plates

SEA SCALLOPS, SUCCOTASH RISOTTO, RED PEPPER VINAIGRETTE	25
TUNA MIGNON, EGGPLANT CAPONATA, PARSLEY EMULSION	24
ROASTED CHICKEN, SPATZLE, CARROTS, WILD MUSHROOMS	21
GRILLED RIB EYE STEAK, ARUGULA, PECORINO, MEYER LEMON	29
KOBE BEEF BURGER, GRUYERE CHEESE & WILD MUSHROOMS	16

Cured Meats

served with baguette crouton, dijon mustard, pickled cornichons & caper berries

PROSCIUTTO, DRY-CURED HAM, IOWA	12
FELINO, SOPRESSATA DRY CURED PORK SALAMI, CALIFORNIA	8
CHORIZO, SPICY PORK SAUSAGE, SPAIN	8

Cheeses

served with semolina raisin bread, apricot chutney, pickled onions & marcona almonds

CLOTHBOUND CHEDDAR, CABOT, VERMONT, COW'S MILK, FIRM	8
PECORINO GINEPRO, LAZIO, ITALY, SHEEP MILK, FIRM	8
HUMBOLDT FOG, CYPRESS GROVE, CA, GOAT'S MILK, SEMI SOFT	8

Desserts

ASSORTED CHOCOLATE TRUFFLES	9
CREME BRÛLÉE	10
TOAST YOUR OWN SMORES	5 PER PERSON
(MARSHMALLOWS, GRAHAM CRACKERS, CHOCOLATE)	