



SHARED PLATES

KAMPACHI TOSTADAS | 8
persimmon | pickled ramps |
salsa macha

WILD GAME TASTING | 16
wild texas venison sausage | wild boar
& jalapeno sausage | elk bratwurst |
spicy pear chutney | smoked
onion mustard

CHICKEN LIVER PÂTÉ | 10
date vinegar | tarragon |
preserved lemon | sourdough

CANA DE CABRA | 11
warm spanish goat cheese | red onion
marmalade | roasted figs |
seeded cracker

VEGAN HONEYNUT SQUASH | 9
medjool dates | pepita granola | spiced
agave | grilled country bread

SPINACH EMPANADAS | 11
sauteed spinach | roasted garlic |
aged pecorino | chimichurri

PACIFIC BRANDADE | 12
fire roasted sanddab dip | yukon
potatoes | cornichon | house made
brown bread

CANTONESE SPARERIBS | 14
fermented black beans | garlic |
chili | cilantro

HALF DOZEN WEST COAST
OYSTERS | 24
grilled or on the half shell

LARGE PLATES

COQ AU VIN | 31
first fruits farm heirloom chicken braised in red wine | smoked bacon | whipped potatoes

GRILLED IBERICO PORK LOIN | 38
apple mostarda | cannellini | pancetta | mustard greens

WOOD FIRED STEAK | 29
wood grilled flat iron | vadouvan potatoes | maitake mushrooms | sauce berbere

MONKFISH OSSO BUCCO | 33
bone in Atlantic monkfish | buttermilk polenta | manila clams | basil

FRIED WHOLE TI SNAPPER | 30
sticky rice | thai dipping sauce

GARDEN

CLAM CHOWDER | 12
west coast clams | smoked bacon | yukon gold potatoes

POACHED SECKEL PEARS | 13
chai spiced pecan butter | petite agour | frisee | pear vinaigrette

PANETTONE PANZANELLA | 15
house made pancetta | shaved brussels sprouts | radicchio | apple vinaigrette

VEGAN ROASTED DELICATA SQUASH | 13 single | 38 family
baby greens | pomegranate | pecans | maple vinaigrette

CAESAR SALAD | 12 single | 36 family
chopped romaine | garlic breadcrumbs | anchovy dressing | reggiano parmesan

VEGETABLES

ROASTED BABY CARROTS | 8
cashew-sesame dukkah | aleppo yogurt | pine nut pesto

KUNG PAO BRUSSELS | 8
candied peanuts | chili de arbol

LOADED MASHED POTATOES | 9
smoked bacon | green onions | cheddar cheese

SAUTEED MUSHROOMS | 7
cremini mushrooms | smoked tallow | rosemary | garlic crunch

PASTA

VEGAN EGGPLANT RAVIOLI | 27
black walnut bolognese | mustard greens |
walnut parmesan

SHORT RIB PAPPARDELLE | 27
cremini mushroom | tuscan kale |
parmesan

LINGUINI AND CLAMS | 26
manila clams | house made pancetta |
white wine | lemon | fennel pollen

BUCATINI AMATRICIANA
22 single | family 62 | *add egg 3*
guanciale | tomato | red onion | pecorino

RIGATONI BOLOGNESE
24 single | family 68
veal | pork | lemon ricotta | grana padano

PIZZA

MUSHROOM | 18
mozzarella | soubise | truffle vinaigrette |
midnight moon goat cheese

CHORIZO | 20
mozzarella | manchego bechamel | apple |
spiced honey

FIG AND PROSCUITTO | 21
gorgonzola | arugula | balsamic reduction

CALABRESE SALAMI | 20
pineapple serrano jam | provolone dolce |
red onion | arugula

A 20 percent service charge will be added to all meals. Thank you for supporting our service staff! Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne disease, especially if you have certain medical conditions.