



Our seasonal small plates are designed for sharing and served tapas-style - arriving fresh from the kitchen to be savored at the height of their flavor and artistry

RAW & CHILLED

HALF SHELL OYSTERS* <i>served fresh daily, seasonal mignonette</i> DF GF NF	24/ half dz.
CEVICHE <i>aji amarillo, red onion, yuzu, cucumber</i> GF NF	21

SMALL PLATES

BUTTERNUT SQUASH SOUP <i>candied pumpkin seeds</i> NF VG	13
WHITE BEAN HUMMUS <i>sunflower seed pesto, halloumi</i> <i>za'atar naan</i> V	20
ROASTED BEETS <i>pickled & roasted beets, romesco sauce</i> <i>tahini sauce, fine herbs</i> VG	13
CRISPY POTATO <i>spiced yogurt, date chutney, chilis</i> <i>pine nuts</i> V	14
OCTOPUS HUSHPUPPY <i>bonito aioli, pickled ginger</i> <i>tempura flakes nori</i> NF	18
BABY ROMAINE CAESAR <i>caesar dressing, sourdough crouton</i> <i>mimolette, pickled okra, anchovies</i> V NF GF	17
FRIED OYSTERS* <i>thai chili aioli</i> DF NF	27
SHRIMP TOAST <i>spiced pumpkin seed spread, limes</i>	17

BOARDS & LARGE PLATES

<i>to be shared</i>	
HOUSE MADE FOCACCIA <i>prosciutto di parma, burrata</i> NF	17
SPATCHCOCK CHICKEN <i>swiss chard, lemon, herb jus</i> GF NF	29
WHOLE BRANZINO <i>cabbage slaw, cumin lime vinaigrette</i> DF GF NF	47
MARINATED SKIRT STEAK <i>potato pavé, kalamata olive caramel</i> GF NF	44
MUSHROOM LASAGNA <i>saffron pasta, wild mushroom, brown butter</i> <i>taleggio bechamel</i> V	28

SWEETS

EGGNOG AFFOGATO <i>eggnog gelato, amaretti, chocolate</i> <i>espresso cream</i> GF V	8	BLACK FORREST CHEESECAKE <i>decadent chocolate cheesecake</i> <i>cherry compote, dark chocolate crumble</i> <i>whipped chantilly cream</i> NF V	11
APPLE COBBLER <i>cinnamon sugar, chantilly cream</i> NF V	12		

Austin Blake, Chef de Cuisine / Addie Mergler, Pastry Chef
DF dairy free GF gluten free NF nut free V vegetarian VG vegan
BAR OPEN DAILY FROM 4PM-11PM - KITCHEN OPEN DAILY FROM 5PM-10PM

*CONSUMER ADVISORY: CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MANY MENU ITEMS CAN BE PREPARED GLUTEN-FREE, VEGETARIAN, OR IN COMPLIANCE WITH MANY DIETARY RESTRICTIONS. PLEASE ADVISE YOUR SERVER IF INTERESTED.