

DINE

Full Menu Served 4:00 - 10:00
 ◆Late Night Menu 10:00 - Midnight (Fri-Sat)

Chef Bob Cina

\$1 OYSTER HAPPY HOUR 4-6 weekdays, 5-7 Saturdays

HOUSE ROASTED NUTS ◆ 6.5 HOUSE MARINATED OLIVES ◆ 6.5

OYSTERS ON THE HALF SHELL* - champagne mignonette, fresh horseradish & lemon	2.5 ea
STUFFED BLACK MISSION FIGS - gorgonzola dolce, toasted walnut & aged balsamic, wrapped in prosciutto ◆	9
DEVILED EGGS - sriracha, pickled radish & sprout ◆	7.5
KALE & PERSIMMON SALAD – parma prosciutto & feta valbreso, pomegranate seeds, puffed amaranth	13
SHRIMP & ALBACORE CEVICHE* - chili amarillo-coconut-lime juice, corn & sweet potato & cilantro, tortilla chips	13.5
AHI TUNA POKE* - ginger & rocoto chili, avocado & cucumber, toasted sesame, taro chips	19
HAND CUT STEAK TARTARE* - violet mustard, cornichons, quail egg, gruyere toasted baguette	18
FRENCH FRIES - herbs & truffled parmesan aioli* ◆	8.5
CRISPY FRIED DELICATA SQUASH – harissa BBQ sauce & pickled jalapeno escabeche ◆	9
ROASTED CAULIFLOWER & BABY KALE - pignoli romesco sauce, garlic, sherried sultanas	14
BRUSSEL SPROUT & TALEGGIO GRATIN – butternut squash, maple bacon, sunflower seed-parmesan crust	14
WARM BURRATA – wine poached quince and grilled chicories, milk and honey almonds, black sea salt	16
FONTINA & SPINACH RISOTTO ARANCINI - smoked tomato sauce ◆	10
CRISPY SPICED CHICKEN WINGS - mango-rhum-tamarind sauce ◆	12
MAPLE BACON FLATBREAD - beer braised onions, creme fraiche, mustard greens ◆	15
GRILLED OCTOPUS PUTTANESCA – gigante bean puttanesca, parmesan-herb toast, preserved lemon	16
ALL NATURAL BEEF SLIDERS* - artisanal cheeses, red wine-onion jam, mustard ◆(add house bacon or avocado)	14
LAMB MEATBALLS – charmoula spiced tomato sauce & manchego cheese, baguette	12
SLICED HANGER STEAK* - garlic-porcini demi glaze, chimichurri sauce, cress & fried green onion	16
MARGHERITA PIZZA - roasted tomato, fresh mozzarella & basil ◆	16.5
GOAT CHEESE-PISTACHIO PESTO PIZZA – roasted beets, rosemary shallots, walnuts, balsamic reduction ◆	17.5
MUSHROOM PIZZA - lacinato kale & roasted garlic, fontina & parmesan ◆	18.5
SHRIMP & CHORIZO PIZZA - saffron-piquillo pepper sauce, charred green onion & toasted garlic, manchego ◆	19.5
SHAVED DUROC PORK GUANCIALE PIZZA - Calabrian chili sauce, arugula & roasted cipollini, pecorino ◆	17.5
BRAISED BEEF SHORTRIB PIZZA – smoked shishito peppers, shaved bone marrow, comte cheese ◆	19.5
ADDITIONS - sausage, prosciutto, smoked pork, pepperoni, farm egg*, truffle oil	3 ea
roasted onion, arugula, olives, Calabrian chilis	2 ea

*Our pizza dough is made with Caputo 00 flour which uses naturally harvested wheat.

ARTISAN CHEESE ◆		HOUSEMADE CHARCUTERIE	
BOUCHERONDIN	4.5	BEEF BRESAOLA	6
goat's milk - Loire Valley, France		BEEF JERKY	5
ZIMBRO (raw)*	5	CICCIOLI	5
sheep's milk – Estrela Mountains, Portugal		COPPA PICANTE	5.5
BRILLAT-SAVARIN	4.5	MORTADELLA	5
triple crème, cow's milk- Normandy, France		PATE DE CAMPAGNE	7
CHEVRE DE WAVREUMONT (raw)*	5.5	RABBIT PATE	9
washed rind goat's milk – Ardennes, Belgium		RILLETTES OF DUCK & PORK	6
VACHEROUSSE	5.5	SALAME AGRUMI	5.5
washed rind cow's milk - Jura, France		SALAME BOURBON BOAR	7
OSSAU-IRATY (raw)*	4.5	SALAME FINOCCHIONA	6
raw ewe's milk - Northern Basque, France		SALAME TOSCANO	5.5
GRAZIER'S CHEDDAR	4	SOPPRESSATA	6
firm aged, cow's milk - Peacham, VT		SPICE SMOKED DUCK BREAST	7
MIDNIGHT MOON	5	TASSO HAM	5
goat's milk - Humboldt, CA		TRUFFLED CHICKEN LIVER MOUSSE	7
OREGON BLUE (raw)*	5	GRAND CHARCUTERIE PLATE	39
organic cow's, firm & buttery Rogue Crmry, OR		CHEF'S TASTING PLATE	45
GRAND CHEESE PLATE*	39	chef's selection of cheese & charcuterie	

*Consuming raw or undercooked animal proteins may increase your risk of food borne illness, especially if you have a medical condition.