

# 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
HOUSE PICKLED MARKET VEGETABLES – <i>seasonal vegetables, vinegar, pickling spices</i> ◆			7
OYSTERS ON THE HALF SHELL* – <i>champagne mignonette, fresh horseradish &amp; lemon</i>			2.5 ea
DEVILED EGGS* – <i>sriracha chili, radish pickled &amp; sprout</i> ◆			7
STUFFED BLACK MISSION FIGS - <i>gorgonzola dolce, toasted walnuts &amp; aged balsamic, wrapped in prosciutto</i> ◆			9
BABY KALE & PERSIMMON SALAD – <i>prosciutto, feta valbreso, pomegranate-pecan vinaigrette</i>			17
SHRIMP & ALBACORE CEVICHE – <i>aji amarillo-coconut-lime juice, sweet potato &amp; corn, cilantro, crispy tortillas</i> ◆			12
AHI TUNA POKE* – <i>chili rocoto-ginger dressing, cucumber &amp; avocado, toasted sesame, taro chips</i>			19
HAND CUT STEAK TARTARE* – <i>violet 'must'ard, raw quail egg &amp; gruyere toasted baguette</i>			17
FRENCH FRIES* – <i>fresh herbs, truffled parmesan aioli</i> ◆			8.5
TEMPURA AVOCADO* – <i>jalapeño-lime aioli, sweet 'n spicy sea salt</i> ◆			8
FONTINA & SPINACH ARANCINI – <i>smoked tomato sauce</i> ◆			9.5
ROASTED CAULIFLOWER & BABY KALE – <i>pignoli romesco, garlic, sherried sultanas</i>			14
ROASTED BRUSSELS SPROUTS & DELICATA SQUASH – <i>house made bacon, hazelnut-sage brown butter</i>			15
MAPLE BACON FLATBREAD – <i>beer braised onions, crème fraiche, mustard greens</i>			14
CRISPY SPICED CHICKEN WINGS – <i>mango-tamarind-rhum dipping sauce</i> ◆			11
MOROCCAN STYLE LAMB MEATBALLS – <i>charmoula spiced tomato sauce &amp; Manchego cheese</i> ◆			11.5
ALL NATURAL BEEF SLIDERS* – <i>artisanal cheeses, red wine-onion jam, mustard sauce (add bacon or avocado \$2)</i> ◆			13.5
GLAZED BONE MARROW – <i>oxtail marmalade, herb salad, thyme toasted pain de mie</i>			18
SLICED HANGER STEAK – <i>fried green onion, garlic-porcini demi glace &amp; salsa verde</i>			16
MARGHERITA PIZZA – <i>cherry tomato, fresh mozzarella &amp; basil</i> ◆			16
PISTACHIO PESTO PIZZA – <i>autumn squash &amp; caramelized onion, chevre &amp; ricotta</i> ◆ (add fennel sausage 3)			17
MUSHROOM PIZZA – <i>roasted garlic &amp; kale, fontina &amp; parmesan cheese</i> ◆			18
SHRIMP & CHORIZO PIZZA – <i>saffron-pequillo pepper sauce, charred green onions &amp; toasted garlic, manchego</i>			19
BRAISED BEEF SHORT RIB PIZZA – <i>smoked shishito peppers, cipollinis, comte &amp; shaved bone marrow</i> ◆			19
GUANCIALE PIZZA – <i>Calabrian chili sauce, roasted cipollini onions, wild arugula &amp; pecorino</i> ◆ (add farm egg 3)			17

ADDITIONS	<i>sausage, prosciutto, pepperoni, farm egg*, truffle oil</i>	3 ea
	<i>roasted onion, arugula, olives, Calabrian chilis</i>	2 ea

Note: Our pizza dough is made with Caputo 00 flour which uses naturally harvested wheat

### ARTISAN CHEESE

SELECT 3 OR MORE PORTIONS

CHAMPCOL CROTTIN	7
<i>Cave aged soft ripened goat's milk – Loire, France</i>	
BONDE D'ANTAN	4.5
<i>goat's milk, natural rind, Poitu, France</i>	
BRILLAT-SAVARIN	5
<i>cow's milk, triple crème - Normandy, France</i>	
CABRICHARME(raw)*	5
<i>goat's milk, washed rind - Ardennes, Belgium</i>	
DEATH & TAXES	5.5
<i>Beer washed organic cow's milk - Sonoma, CA</i>	
ZIMBRO CASA LUSA	5
<i>raw sheep's milk –Cacén, Portugal</i>	
LANDAFF BY JASPER HILL	4.5
<i>raw cow's milk – Greensboro Bend, VT</i>	
OSSAU-IRATY (raw)*	5
<i>aged ewe's milk - Northern Basque, France</i>	
MIDNIGHT MOON	5.5
<i>firm aged goats milk- Humboldt, CA</i>	
CASHEL BLUE	5
<i>farmhouse cow's milk - Tipperary, Ireland</i>	

### HOUSEMADE CHARCUTERIE

SELECT 3 OR MORE PORTIONS

CICCIOLI	5
COPPA PICANTE	5.5
BEEF BRESAOLA	6
BEEF JERKY	5
MORTADELLA	5
RABBIT PÂTE	9
RILLETTES OF DUCK & PORK	6
SALAMI AGRUMI	5.5
SALAMI BOURBON BOAR	6
SALAMI FINOCCHIONA	5.5
SALAMI TOSCANO	5.5
SPICE SMOKED DUCK BREAST	7
TASSO HAM	5
TRUFFLED CHICKEN LIVER MOUSSE	7
GRAND CHARCUTERIE PLATE	39
CHEF'S TASTING PLATE*	45
<i>Chef's selection of cheese &amp; charcuterie</i>	

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