

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

HOUSE ROASTED NUTS ◆	7	HOUSE MARINATED OLIVES ◆	7
OYSTERS ON THE HALF SHELL* – champagne mignonette, fresh horseradish & lemon			2.5 ea
DEVILED EGGS* – sriracha chili, pickled radish & sprout ◆			8
ORGANIC GREENS SALAD – shaved radishes, champagne-citrus vinaigrette, spiced sunflower seeds			10
ENDIVE & ARUGULA SALAD – big rock blue, honey roasted pecans, apple vinaigrette			14
AHI TUNA POKE* – chili rocoto-ginger dressing, cucumber & avocado, toasted sesame, taro chips			19.5
SHRIMP & ALBACORE CEVICHE* – chili amarillo-coconut-lime juice, sweet potato, corn & cilantro, crispy tortillas ◆			12.5
HAND CUT STEAK TARTARE* – violet ‘must’ard, raw quail egg & gruyere toasted baguette			18.5
FRENCH FRIES* – fresh herbs, truffled parmesan aioli ◆			9
TEMPURA AVOCADO* – jalapeño-lime aioli, sweet ‘n spicy sea salt ◆			9
FONTINA & SPINACH ARANCINI – smoked tomato sauce ◆			10.5
BURRATA & CRISPY POLENTA – pine nuts, hedgehog mushrooms, broccoli rabe			17
FRIED BRUSSELS SPROUTS – fermented chili & black garlic, cipollini onion, spiced buttermilk powder ◆			12
CRISPY SPICED CHICKEN WINGS – mango-tamarind-yogurt dipping sauce ◆			12.5
TANDORI SPICED OCTOPUS – yogurt sauce, blood orange, mint chutney			18
MOROCCAN STYLE LAMB MEATBALLS – CA lamb & Duroc pork, chermoula spiced tomato sauce & manchego cheese ◆			12.5
ALL NATURAL BEEF SLIDERS* – artisanal cheeses, red wine-onion jam, mustard sauce (add bacon or avocado \$2) ◆			14.5
GRILLED HANGER STEAK* – blistered cherry tomatoes, haricot verts & shallot mustard sauce			18
MARGHERITA PIZZA – cherry tomato, fresh mozzarella & basil ◆			17
BEET TOP PESTO PIZZA – walnuts, spec ham, roasted beet, ricotta & smoked goat cheese			18
MUSHROOM PIZZA – roasted garlic & kale, fontina & parmesan cheese ◆			19
SHRIMP & CHORIZO PIZZA – saffron-pequillo pepper sauce, charred green onions & toasted garlic, manchego			20
BRAISED BEEF SHORT RIB PIZZA – comte cheese, smoked shishito peppers & shaved bone marrow ◆			20
GUANCIALE PIZZA – cured pork cheek, calabrian chili sauce, roasted cipollini onions, wild arugula & pecorino ◆			18
ADDITIONS	sausage, prosciutto, pepperoni, farm egg*, truffle oil		3 ea
	roasted onion, arugula, olives, Calabrian chilis		2 ea

ARTISAN CHEESE	
SELECT 3 OR MORE PORTIONS	
BUCHERON	4.5
<i>goat's milk, bloomy rind - Loire, France</i>	
BRILLAT-SAVARIN	5
<i>cow's milk, triple crème - Normandy, France</i>	
ROBLOCHON	6
<i>washed rind, cow,s milk – Savoy, France</i>	
CABRICHARME	6
<i>washed rind raw goats' milk – Ardennes, Belgium</i>	
ZIMBRO	6
<i>raw ewe's milk, semi firm – Cacém, Portugal</i>	
LANDOFF by JASPER HILL (raw)*	5
<i>Aged raw cow's milk - Greensboro, VT</i>	
OSSAU-IRATY (raw)*	5
<i>ewe's milk, firm aged - Northern Basque, France</i>	
MIDNIGHT MOON	5.5
<i>goat milk, hard aged - Humboldt, CA</i>	
GRAZIN GIRL – COWGIRL CREAMERY	6
<i>raw cow's milk gorgo dolce style – Valley Ford, CA</i>	
GRAND CHEESE PLATE	38
CHEF'S TASTING PLATE*	45
<i>Chef's selection of cheese & charcuterie</i>	

HOUSEMADE CHARCUTERIE	
SELECT 3 OR MORE PORTIONS	
CICCIOLI	5
COPPA PICANTE	5.5
BEEF BRESAOLA	6
PÂTÉ DE CAMPAGNE	6.5
RABBIT PÂTÉ	8
RILLETTES OF DUCK & PORK	6
SPICED LAMB PATE	8.5
SALAMI VENISON NOCCIOLA	6.5
SPICE SMOKED DUCK BREAST	7
TASSO HAM	5
TRUFFLED CHICKEN LIVER MOUSSE	7
SALAMI TUSCANO	5.5
SALAMI FINOCCHIONA	5.5
SALAMI ARGUMI	5.5
GRAND CHARCUTERIE PLATE	39

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