

SOUP & BREAD

Chowder (GF)	12
clams, shrimp, dill, cream	
Tomato Fennel Soup (Vegetarian)	10
cheesy toast soldier (GF – remove toast soldier)	
Artisanal Bread Basket	7
Caprese Flat Bread	12
aged balsamic, confit garlic	
Paillet de Chèvre	19
goat cheese, organic baguette, frisee, banyuls vinaigrette	

SMALL PLATES

Burrata	29
beets, pine nuts, olive oil, lemon zest, fresh herbs, toasted baguette	
Cauliflower (GF & Vegan)	15
roasted florets, cauliflower purée, pickled golden raisins, lemon-caper vinaigrette	
Crispy Brussel (GF)	16
crispy brussels, pancetta, pickled shallots, pecorino, creamy garlic	
Crispy Pork Belly (GF)	17
madeira glaze, fennel pollen	
Wagyu Beef Carpaccio (GF)	18
truffle aioli, pickled mustard seeds, cured egg yolk, frisee	
Crab Cake	20
dungess crab, celery root, apple, frisee, tarragon aioli	
Seared Scallops (GF)	21
prosciutto, cauliflower, chicharrones, pickled fennel, squid ink aioli	
Chili Squid (GF)	16
garlic, lemongrass, citrus-ginger aioli	

Modification requests are done upon approval of the Chef

18% Gratuity will be added for groups of 8 or larger