

LUNCH MENU

SNACKS & SHARES

ROSEMARY & FLAKED SEA SALT FOCACCIA | 9
GARLIC SCAPES, CHIVE BUTTER

SMOKED & MARINATED OLIVES | 10
SMOKED CASTELVETRANO OLIVES
CITRUS MARINATED OLIVE MEDLEY, HERBS

ROASTED FENNEL & TOMATO SOUP | 12
GRATED PADANO, AGED BALSAMIC, CROSTINI

PANISSE | 12
CRISPY CHICKPEA FRIES, ESPELETTE AIOLI

ARANCINI | 13.5
CARNAROLI RICE, SCAMORZA, PECORINO, POMODORO

TALEGGIO ON ENDIVE | 14
TOASTED WALNUTS, AGED BALSAMIC

OYSTERS ON THE HALF SHELL | 14
VERJUS & HIBISCUS MIGNONETTE GRANITA

CALABRIAN CHILI CHEESE DIP | 16
MANCHEGO, CHIVES, FORNO BAKED FLATBREAD

SMOKED SALMON RILLETTES | 16
HOUSE-CURED & SMOKED SALMON, SHALLOTS, DILL
ROE, POTATO CHIPS

STICKY GLAZED PORK BELLY BITES | 18
MADEIRA REDUCTION, ALMOND-RAISIN AGRODOLCE

WAGYU BEEF CARPACCIO | 24
CARAMELIZED ONION AIOLI, ARUGULA
PIAVE VECCHIO

FRUITS DE MER PLATTER

OYSTERS, DUNGENESS CRAB, SHRIMP
ALBACORE TUNA, SALMON RILLETTES
| 115 |

SALADS & FLATBREADS

LITTLE GEMS CAESAR SALAD | 16
GARLIC BREAD CRUMBS, GRANA PADANO CHEESE
ADD: AVOCADO | 5 - SHRIMP | 10 - CRISPY CHICKEN STRIPS | 12
GRILLED FLAT IRON STEAK | 15

BOSTON LETTUCE & SPRING PEA SALAD | 16
PANCETTA, SNAP PEAS, ENGLISH PEAS, RADISH, DILL
BUTTERMILK DRESSING

FENNEL & ARUGULA SALAD | 16
CELERY, PINE NUTS, CITRUS & JALAPEÑO HONEY
VINAIGRETTE, GRANA PADANO

SPINACH & ARTICHOKE FLATBREAD | 18
RICOTTA, PECORINO, GARLIC CHIPS

HAWAIIAN FLATBREAD | 19
PROSCIUTTO COTTO, SPICED PINEAPPLE

SOUVLAKI FLATBREAD | 19
MARINATED CHICKEN, GOAT FETA, RED ONION, TZATZIKI

SAVOYARDE FLATBREAD | 20
BACON, CARAMELIZED ONION, POTATO, FONTINA
CREAMY PARMESAN BASE

ALBACORE TUNA MELT | 23
HOUSE-MADE CONFIT TUNA, PICKLED SHALLOTS
CHEDDAR, WHITE SUB BUN

CROQUE MONSIEUR | 23
SLOW COOKED HAM, GRUYÈRE, MORNAY SAUCE
DIJON, ARTISANAL SOURDOUGH

PESTO CHICKEN SALAD BLT | 23
BACON, ICEBERG LETTUCE, TOMATO, PESTO AIOLI
CIABATTA

CAPRESE GRILLED CHEESE & TOMATO
SOUP | 24
MOZZARELLA, FONTINA, TOMATO, BASIL
ARTISANAL SOURDOUGH

BURGER (or BEYOND) | 23
GRILLED 7oz ALL NATURAL BEEF PATTY
ICEBERG LETTUCE, TOMATO, RED ONION
SPECIAL SAUCE, POTATO BUN
ADD: CHEDDAR | 4 - MOZZARELLA | 4 - BACON | 4 - MUSHROOMS | 4

HANDHELDS

PASTAS & MAINS

SKILLET BAKED MAC N' CHEESE | 24
TROTTOLE, MORNAY SAUCE, GRUYÈRE, MOZZARELLA, HERB BREAD CRUMBS
ADD: BACON | 4 - MUSHROOMS | 4 - SHRIMP | 9

SPAGHETTI ALLE VONGOLE | 32
HOUSE-MADE SPAGHETTI, FRESH CLAMS, CLAM NECTAR, WHITE WINE
BUTTER, HERBS

SALAD NIÇOISE | 34
RARE SEARED & CONFIT ALBACORE TUNA, POTATO, GREEN BEANS
NIÇOISE OLIVES, SIX MINUTE EGG, GRAINY MUSTARD VINAIGRETTE

STEAK TAGLIATA | 34
GRILLED BALSAMIC & ROSEMARY MARINATED FLAT IRON STEAK
ARUGULA, GEM TOMATO, AGED BALSAMIC, GRANA PADANO

CONFIT YARROW MEADOWS DUCK LEG | 36
POTATO RÖSTI, FRISÉE, BACON, HORSERADISH AIOLI

DOCKSIDE
RESTAURANT

THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOOD-BORNE ILLNESS. A COOKING STEP IS NEEDED TO ELIMINATE
POTENTIAL BACTERIAL OR VIRAL CONTAMINATION – MEDICAL HEALTH OFFICER