

DINNER



SNACKS

- Shrimp cocktail | 5 poached shrimp, cocktail & mustard sauce, lemon 16
- Smoked salmon dip, pickled red onion, herb salad, focaccia crisps 14
- Oysters on the half shell, mignonette, horseradish, hot sauce 20 / 40
- Smoked “everything” spiced marcona almonds 9
- Marinated olives, celery salad, fresh cracked fennel 9
- Housemade focaccia bread, whipped ricotta, calabrian chili 15
- 3 Cheese board, house jam, seasonal fruit, assorted pickles, focaccia crisps 24

VEGETABLES

- Hummus, laffa bread, crispy chickpeas, seasonal vegetables, hazelnut dukkah 18
- Roasted cauliflower, garlic & herb tahini, pickled fresno chili, mint 16
- Kale caesar salad, pecorino, sourdough breadcrumbs, lemon 15 | *white anchovy* 3
- Crispy patatas bravas, romesco, aioli, scallions, sea salt 16 **contains nuts*

SEAFOOD & MEAT

- Yellowfish tuna crudo, chive blossom & caper vinaigrette, lemon, aleppo pepper 18
- Double cheeseburger, american cheese, pickles, onion, calabrian chili aioli, green salad 23
- New Orleans style BBQ shrimp, dirty rice, bell pepper, green onion 36
- Smoked half chicken, curried chickpeas, roasted local carrots, tahini yogurt 37
- Steak Frites - housemade fries, aioli, smoked mushroom butter
16oz NY Strip 58 / 24oz Bone in Ribeye 75 | *sub foie gras butter* 10

PIZZA

- Margherita—tomato, fresh mozzarella, basil 23
- Pepperoni—tomato, pecorino, mozzarella, caciocavallo, dried oregano 24
- Three-cheese—garlic cream, crushed pistachio, aleppo pepper, honey 25
- Mushroom—oyster & shiitake mushroom, garlic cream, ricotta, pecorino, caciocavallo, red onion, oregano, calabrian chili 27
- Spicy 8.0—calabrian garlic cream, caciocavallo, pecorino, nduja sausage, soppressata picante, red onion, basil 28

Please let us know of any allergies or dietary restrictions