



Our seasonal small plates are designed for sharing and served tapas-style - arriving fresh from the kitchen to be savored at the height of their flavor and artistry

RAW & CHILLED

<b>HALF SHELL OYSTERS*</b> served fresh daily, seasonal mignonette DF   GF   NF   VG	24/ half dz.
<b>CEVICHE</b> aji amarillo, red onion, yuzu, cucumber GF   NF	21

SMALL PLATES

<b>BABY ROMAINE CAESAR</b> caesar dressing, sourdough crouton mimolette, pickled okra, anchovies NF   V	17
<b>RED LEAF WATERCRESS</b> hibiscus goat cheese, grilled plums compressed strawberries, benne seeds GF   NF   V	15
<b>WHITE BEAN HUMMUS</b> sunflower seed pesto, halloumi za'atar naan V	20
<b>ROASTED BEETS</b> pickled & roasted beets, romesco sauce tahini sauce, fine herbs VG	13
<b>CRISPY POTATO</b> spiced yogurt, date chutney, chilis pine nuts GF   V	14
<b>OCTOPUS HUSHPUPPY</b> bonito aioli, pickled ginger tempura flakes nori NF	18
<b>DUCK POLENTA</b> fried polenta, charred tomato sauce duck confit, arugula	21
<b>FRIED OYSTERS*</b> thai chili aioli DF   NF   VG	27
<b>SHRIMP TOAST</b> spiced pumpkin seed spread, limes	17

BOARDS & LARGE PLATES

to be shared

<b>FOCACCIA</b> prosciutto di parma, italian burrata NF   V	28
<b>CHARCUTERIE</b> chef's selection of cured meats & artisan cheese NF	27
<b>SPATCHCOCK CHICKEN</b> swiss chard, lemon, herb jus GF   NF	29
<b>WHOLE BRANZINO</b> cabbage slaw, cumin lime vinaigrette DF   GF   NF	47
<b>MARINATED SKIRT STEAK</b> potato pavé, kalamata olive caramel NF	44
<b>MUSHROOM LASAGNA</b> saffron pasta, wild mushroom, brown butter taleggio bechamel V	28

SWEETS

<b>AUTUMN TRIFLE</b> pumpkin mousse, gingerbread cake orange marmalade maple whipped cream pumpkin seed brittle GF   V	10	<b>BLACK FORREST CHEESECAKE</b> decadent chocolate cheesecake cherry compote, dark chocolate crumble whipped chantilly cream NF   V	11
<b>SMORES SKILLET COOKIE</b> toasted marshmallow gelato chocolate ganache sauce NF   V	12		

Austin Blake, Chef de Cuisine / Addie Mergler, Pastry Chef

DF dairy free GF gluten free NF nut free V vegetarian VG vegan

BAR OPEN DAILY FROM 4PM-11PM - KITCHEN OPEN DAILY FROM 5PM-10PM

\*CONSUMER ADVISORY: CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MANY MENU ITEMS CAN BE PREPARED GLUTEN-FREE, VEGETARIAN, OR IN COMPLIANCE WITH MANY DIETARY RESTRICTIONS. PLEASE ADVISE YOUR SERVER IF INTERESTED.