

☐ SNACKS ☐

Oysters { 6 or more } • 3 ea
House made cocktail sauce + mignonette

Shrimp and Pork Dumplings • 9
Soy + chili broth

Mushroom Tartine • 11
truffle, sherry, pecorino, nut bread

Smoked Burrata • 12
*Roasted red pepper + green olive tapenade,
aged balsamic, sourdough*

Thai Mussels • 10
Basil, chili, ginger

Pierogies • 12
Sweet potato + blue cheese, charred scallion cream, asian pears, bacon jam

CHEESE & CHARCUTERIE

Charcuterie <i>Mustard, pickles, bread</i>	6.5 ea / 19.50 board	Mixed Olives	5
Cheese <i>Compotes, chutneys, bread</i>	5.5 ea / 16.50 board	Spiced nuts	5
		Bread	2.5

SEAFOOD

Sardine Rillette <i>Fennel, shallot, lemon</i>	7	Scallop Ceviche <i>Chili, shallot, lemon</i>	8
Smoked Trout <i>Celery root remoulade, pickled baby beets, tapioca chips, tobiko.</i>	10	Tuna Poke <i>pineapple, scallion, radish, chili</i>	10

DAILY MENU

**SMALL, SEASONALLY INSPIRED PLATES THAT CHANGE ON A WHIM.
ASK US FOR DETAILS OR CHECK OUT THE CHALKBOARD!**

**FOR THOSE WHO WANT IT ALL: ENJOY THE (DAILY) MENU
MARKET PRICE + 38 PP FOR PAIRINGS**

