

## Snacks

**Mixed Olives • 5**

**Spiced nuts • 5**

**Bread • 2.5**

**Oysters (3 or more) • 3 ea**

house made cocktail sauce + mignonette

**Charcuterie • 8 ea / 22 board**

mustard, pickles, bread

**Cheese • 7 ea / 19 board**

compotes, chutneys, bread

**Sardine Rillettes • 7**

fennel, shallot, lemon

**Scallop Ceviche • 8**

chili, shallot, lemon

**Chorizo & Figs • 14**

balsamic + red wine sauce, sourdough

**Mushroom Toast • 12**

brioche, gruyere, truffle aioli, pickled sunchoke

**Charred Broccoli • 10**

anchovy cream, capers, almonds, pecorino

**Pierogies • 12**

sweet potato + blue cheese, charred scallion cream, asian pears, bacon jam

**Trout Tartare • 10**

horseradish, dill, chili, lime crema

**Shrimp + Pork Dumplings • 9**

soy + chili broth

**Thai Mussels • 10**

basil, chili, ginger



## Plates

PLATES THAT CHANGE ON A WHIM;  
TYPICALLY SMALLER AND SEASONALLY INSPIRED

**Charred Octopus • 13**

potato, salsa verde, lemon aioli, chorizo

**Seared Trout • 16**

organic carrots, buttermilk, dill, wheat berry, pumpkin seeds

**Green Curry • 14**

squash, eggplant, coconut, peanuts, rice crackers

**Beet Salad • 11**

salt baked + pickled beets, smoked goat cheese, green apple, za'atar

**Parisienne Gnocchi • 17**

braised pheasant, pearl onions, smoked bacon, grana padano, sage

**Striploin • 18**

coffee butter, tempura enoki mushrooms, horseradish + onion aioli, spinach

FOR THOSE WHO WANT IT ALL

**ENJOY THE ENTIRE PLATED MENU  
82 + 40 PP FOR PAIRINGS**

