

Snacks

Mixed Olives • 5

Spiced nuts • 5

Bread • 4

Oysters (3 or more) • 3 ea

house made cocktail sauce + mignonette

Charcuterie • 8 ea / 22 board

mustard, pickles, bread

Cheese • 7 ea / 19 board

composites, chutneys, bread

Tuna Poke • 12

pineapple, avocado, ginger + soy vinaigrette, quinoa
furikake

Scallop Ceviche • 12

chili, shallot, lemon

Korean Beef Tartare • 12

soy + sesame + gochujang, squid ink chips

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 + chilli broth

Thai Mussels • 10

basil, chili, ginger



Plates

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

Humboldt Squid • 14

gochujang romesco, zucchini, pickled red onion

Miso Sablefish • 18

shiitake mushrooms, soba noodles, green tea dashi

Green Curry • 14

squash, eggplant, coconut, peanuts, rice crackers

Beet Salad • 11

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

Squid Ink Agnolotti • 15

crab + shrimp + mascarpone, saffron + mussel cream

Striploin • 18

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

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU
81 + 42 PP FOR PAIRINGS



*“Yes, I like piña coladas, and getting caught in the rain.
I’m not much into health food, I’m into Champagne.”*

RUPERT HOLMES

