

SNACKS

Mixed Olives • 5

Spiced nuts • 5

Bread • 4

Oysters (3 or more) • 3 ea

house made cocktail sauce + mignonette

Seafood board • 36

Charcuterie • 30 board

mustard, pickles, bread

Cheese • 19 board

compotes, chutneys, bread

Tuna Poke • 12

pineapple, avocado, ginger + soy vinaigrette, quinoa
furikake

Scallop Ceviche • 12

chili, shallot, lemon

Trout Tartare • 14

horseradish, dill, chili, lime crema

Mozzarella Toast • 12

sweet pea pesto, pickled ramps, balsamic reduction,
sourdough

Charred Broccoli • 12

anchovy cream, capers, almonds, pecorino

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

Sockeye Salmon • 18

miso creme fraîche, charred pickled cucumbers, salmon roe, rice chips, sesame seeds

Crab Salad • 17

horseradish + cucumber gazpacho, green apple, crostini

Spiced Cauliflower • 14

smoked harissa hummus, pine nuts, feta, orange, mint

Asparagus • 12

pickled egg, parmesan, truffle, hazelnut, green goddess dressing

Pappardelle • 18

mushrooms, sweet peas, pancetta, truffle, pecorino

Pork Belly + Scallop • 19

Jerusalem artichoke, rhubarb mostarda, fava beans, sunflower gremolata

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU
89 + 42 PP FOR PAIRINGS



“Either give me more wine or leave me alone.”

RUMI

