

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

Shrimp + Pork Dumplings • 9

soy + chilli broth

Littleneck Clams + Chorizo • 16

chorizo broth, corn, peas, sourdough



PLATES

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

Burrata • 16

heirloom tomatoes, sun dried tomato pesto, wheat berries, pickled cherry tomatoes.

Crab Salad • 17

horseradish + cucumber gazpacho, green apple, crostini

Spiced Cauliflower • 14

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

Watermelon Salad • 13

halloumi, green olive relish, fennel, red onion, pistachio

Pappardelle • 18

mushrooms, sweet peas, pancetta, truffle, pecorino

Steak Bavette • 22

papaya, carrot, romaine, peanut dressing, crispy shallots

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU
90 + 42 PP FOR PAIRINGS



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

RUMI

