

SNACKS

Mixed Olives • 5

Spiced nuts • 5

Birdie's Bread + Cultured Butter • 6

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

ponzu dashi broth

Mussels Escabeche • 12

smoked paprika + rosemary + orange oil, sourdough



PLATES

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

Burrata • 16

heirloom tomatoes, salsa verde, anchovies, confit cherry tomatoes.

Chicken Liver Mousse • 12

roasted vegetables, blueberry, flax seed cracker

Jonah Crab • 22

green coconut curry, butternut squash, pistachio, crispy shallots

Brown Butter Cauliflower • 13

smoked buttermilk, charred grapes, blue cheese, almonds

Scallop + Corn Ravioli • 22

roasted corn, tarragon beurre blanc, pinenuts

Steak Bavette • 23

roasted mushrooms, charred green onion, Asian pear, miso

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU
98 + 42 PP FOR PAIRINGS



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

RUMI

