

## SNACKS

**Mixed Olives • 5****Spiced Nuts • 5****Birdie's Bread + Cultured Butter • 6****Oysters (3 or more) • 3 ea**  
house made hot sauce, mignonette**Seafood Board • MP**  
pickles, bread + puffed tapioca crackers**Charcuterie Board • 21**  
mustard, pickles, bread**Cheese Board • 19**  
compotes, chutneys, bread**Shrimp Dumplings • 9**  
ponzu dashi broth**Squid • 12**

fermented black bean sauce, braised leek

**Pulled Pastrami on Toast • 12**  
roasted garlic aioli, spicy mustard, gherkins**Buffalo Chicken Rilette • 9**  
+ blue cheese • 2**Scallop Aguachile • 14**  
tomatillo, cucumber, crispy red onion**Smoked Trout Tartare • 14**  
horseradish, dill, capers,  
sour cream + onion potato chips**Smoked Eggplant + White Bean Dip • 9**  
pepperoncini salsa, whole wheat crackers

## PLATES

PLATES THAT CHANGE ON A WHIM;  
TYPICALLY SMALLER AND SEASONALLY INSPIRED**Albacore Tuna Tataki • 20**

lentil + pistachio salad, aji amarillo + sea buckthorn vinaigrette

**Charred Carrots • 14**

braised chickpeas, stracciatella, crispy chilli sauce

**Asparagus Grenobloise • 15**

pickled smelts, brown butter, pine nuts, manchego

**Squid Ink Fideos • 24**

snow crab, sea lettuce oil, mussel cream

**Halibut Cheeks • 22**

red pepper miso broth, smoked almond pesto, fennel, chicharrón

**Teres Major • 21**

buttermilk spätzle, roasted jalapeño chimichurri, lime crème fraîche

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU  
104 + 48 PP FOR PAIRINGS

**“What I like to drink most is wine that belongs to others.”**

**DIOGENES**

