

## 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**

chilled ponzu dashi + crispy chilli sauce

**Squid • 12**

fermented black bean sauce, braised leek

**Shrimp + Crab Roll • 20**

toasted bun, yuzu mayo, potato + pickled fennel salad

**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**Chilled Snow Crab • 24**

white gazpacho, green grapes, toasted almonds, guanciale

**Roasted Broccoli • 13**

soft egg, green olive tapenade, aged gouda, bonito butter

**Albacore Tuna Tataki • 20**

lentil + pistachio salad, aji amarillo + sea buckthorn vinaigrette

**Charred Carrots • 14**

braised chickpeas, stracciatella, crispy chilli sauce

**Goat Cheese Gnudi • 20**

corn bisque, herb miso, pine nuts, pickled corn

**Chicken Schnitzel • 21**

anchovy + garlic emulsion, lemon purée, parsley purée

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU  
101 + 58 PP FOR PAIRINGS

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

**DIOGENES**

