

SPRING 2019 MENU

ANTIPASTO

(our award winning boards)

CHEESE

HUMBOLT FOG / 8

California • Semi Soft • Crumbly

EPOISSES / 8

Burgundy • Soft • Buttery

GORGONZOLA DOLCE / 8

Italy • Creamy • Pungent

CURED MEATS

PROSCIUTTO / 6

Pork Shoulder • Mild Salt • King of Cured Meats

SOPPRESATA / 8

Pork • Mild Pepper • Salami style

COPPA / 8

Pork • Salted • Nice Marble

GRAND PLATEAU / 55

All things Antipasto, Olives, Oysters

HOURS:

Tuesday – Sunday 4-1030pm

Wednesday- Saturday 1130-3pm

Sunday 11am-1030pm (BRUNCH)

APPETIZERS

FARM LETTUCES / 13

Spring Peas • Lemon
• Goat Cheese • Sunflower

BRUSSEL SPROUT CEASAR SALAD / 16

Parmesan • Anchovy • Red Onion

PRIME BEEF TARTAR* / 15

Smoked Crispy Oysters • Egg • Spring Onion

TUNA CEVICHE* / 18

Fresno Chili • Lime • Aguachili

HALF DOZEN OYSTERS* / 21

Composed RAW-
Rose • Pink Peppercorn • Caviar

SOUP OF THE DAY / 10

Changes Daily

SPANISH OCTOPUS / 18

Crispy Potato • Carrot
• Cucumber • Black Sesame

BURRATA / 15

Eggplant • Capers • Mint

MAIN COURSES

PRIME BONE IN RIBEYE* / 42

Potato • Asparagus
• Béarnaise Sauce

SIGNATURE BURGER* / 18

Manchego • Prosciutto • Aioli • Fries

RACK of LAMB / 44

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ROASTED COD / 27

Sunchoke • Cipollini Onion •
Pistachio Gremolata

TUNA* / 33

Carrot • Garbanzo Bean • Fresno Chili

BAY SCALLOPS* / 32

Nettles • Farro • Fava Beans

LOBSTER FAZZOLETTI PASTA / 27

Mushrooms • Leeks • Herbs

ASPARAGUS RISOTTO / 22

Parmesan • Lemon

* Consuming raw and undercooked items can lead to a foodborne illness.
Please inform our staff of any allergens you may have prior to ordering