

SNACKS

Olives + Marcona Almonds | 7

Shishito Peppers | 5

STARTERS

Roasted Beets | 13

Stewed Blueberries, Balsamic, Horseradish + Crème Fraiche

Oysters Rockefeller (6) | 19

Topped with Proscuitto, Kale + Hollandaise

Mediterranean Octopus | 17

Served with Peperone, New Potatoes

Heirloom Tomatoes + Cucumbers | 14

Cucumber crema, White Anchovy, Almonds

Braised Pork Short Ribs | 14

Sunchoke Salad, Parsley + Sunflower Gremolata, Marmalade Glaze

Fresh Burrata | 13

Stonefruit, Fresh Basil, Nduja Sausage, Peach Puree, Croutons

***Tuna Tartare | 16**

Piri Piri Pepper flakes, Green Onion, Lemon, Olive oil

Crispy Calamari | 14

Compressed Peaches, Fried Herbs, Squid Ink Aioli

Soup of the Day | 7

Farm Lettuce Salad | 11

Champagne Vinaigrette, Gorgonzola + Pistachio

Please inform our staff of any allergens you may have prior to ordering a bite to eat.

**Consuming raw and undercooked items can lead to a foodborne illness.*

PASTA

-Mid Course/Lighter Dining-

Garganelli | 23

Local Farm Carrots, Fresh Burrata, Snap Peas, Basil

Shrimp Ravioli | 26

Roasted Heirloom Tomato + Fresno Chilis, Torn Basil, Leek Ash

MAIN PLATES

***Salmon | 29**

Kohlrabi Puree, Sautéed Greens, Rye Berries, Apple

Roasted Cod | 27

Summer Squash, Roasted Black Trumpets, Pickled Jalapeños, Creamed Corn

***Bluefin Tuna | 32**

Roasted Radicchio with Sherry + Honey Vinaigrette, Pickled Grapes, Hazelnuts

***Roasted Lamb | 35**

Blueberry Glazed Salsify, Chanterelle Mushrooms, Roasted Onions, Lamb Sausage

***Signature Burger | 17**

Prosciutto, Manchego, Tomato, Aioli, Ciabatta + Handcut Fries

***8oz Filet Mignon | 37**

Poblano Peppers, Celeriac Puree, Smoked Fingerlings, Celeriac + Poblano Relish

Lobster Roll | 28

Chilled Maine Lobster, Lemon Aioli, Buttered Brioche Bun + Handcut Fries

Join us.

Wednesdays.

Dollar Oysters All Evening 4-10:30pm

Monday- Thursday.

Neighborhood 3 Course Menu for \$39 a person

SUNDAY BRUNCH.

Eggs, Pastries + Mimosas 11-3pm