



Our seasonal small plates are designed for sharing and served tapas-style - arriving fresh from the kitchen to be savored at the height of their flavor and artistry

RAW & CHILLED

HALF SHELL OYSTERS* served fresh daily, seasonal mignonette DF GF NF VG	24/ half dz.
CEVICHE aji amarillo, red onion, yuzu, cucumber GF NF	21

SMALL PLATES

BABY ROMAINE CAESAR caesar dressing, sourdough crouton mimolette, pickled okra, anchovies NF V	17
RED LEAF WATERCRESS hibiscus goat cheese, grilled plums compressed strawberries, benne seeds GF NF V	15
WHITE BEAN HUMMUS sunflower seed pesto, halloumi za'atar naan V	20
ROASTED BEETS pickled & roasted beets, romesco sauce tahini sauce, fine herbs VG	13
CRISPY POTATO spiced yogurt, date chutney, chilis pine nuts GF V	14
OCTOPUS HUSHPUPPY bonito aioli, pickled ginger tempura flakes nori NF	18
DUCK POLENTA fried polenta, charred tomato sauce duck confit, arugula	21
FRIED OYSTERS* thai chili aioli DF NF VG	27
SHRIMP TOAST spiced pumpkin seed spread, limes	17

BOARDS & LARGE PLATES

to be shared

FOCACCIA prosciutto di parma, italian burrata NF V	28
CHARCUTERIE chef's selection of cured meats & artisan cheese NF	27
SPATCHCOCK CHICKEN swiss chard, lemon, herb jus GF NF	29
WHOLE BRANZINO cabbage slaw, cumin lime vinaigrette DF GF NF	47
MARINATED SKIRT STEAK potato pavé, kalamata olive caramel NF	44
MUSHROOM LASAGNA saffron pasta, wild mushroom, brown butter taleggio bechamel V	28

SWEETS

AUTUMN TRIFLE pumpkin mousse, gingerbread cake orange marmalade maple whipped cream pumpkin seed brittle GF V	10	BLACK FORREST CHEESECAKE decadent chocolate cheesecake cherry compote, dark chocolate crumble whipped chantilly cream NF V	11
SMORES SKILLET COOKIE toasted marshmallow gelato chocolate ganache sauce NF V	12		

Austin Blake, Chef de Cuisine / Addie Mergler, Pastry Chef
DF dairy free GF gluten free NF nut free V vegetarian VG vegan

BAR OPEN DAILY FROM 4PM-11PM - KITCHEN OPEN DAILY FROM 5PM-10PM

*CONSUMER ADVISORY: CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MANY MENU ITEMS CAN BE PREPARED GLUTEN-FREE, VEGETARIAN, OR IN COMPLIANCE WITH MANY DIETARY RESTRICTIONS. PLEASE ADVISE YOUR SERVER IF INTERESTED.