



PARA PICAR
“To Nibble”

HALF SHELL OYSTERS*	Chef’s Selection of Oysters, Seasonal Mignonette	24/ half dz.
FRIED OYSTERS*	Thai Chili Aioli	27
72 HOUR FOCACCIA	Prosciutto di Parma, Italian Burrata	28
WHITE BEAN HUMMUS	Sunflower Seed Pesto, Halloumi, Za'atar Naan	24
OCTOPUS HUSHPUPPY	Bonito Aioli, Pickled Ginger, Tempura Flakes, Nori	18
SHRIMP TOAST	Sikil Pak, Limes	17
CRISPY POTATO	Spiced Yogurt, Date Chutney, Chilis	14
POACHED SHRIMP	Fermented Jalapeño Aioli, Plantains, Jicama	26
HALIBUT CEVICHE	Crispy Rice, Leche de Tigre, Corn Purée	29
TOMATO CARPACCIO	Elderflower Vinaigrette, Lemon Purée, Crispy Shallots	15
BABY ARTISAN CAESAR	Caeser Dressing, Sourdough Crouton, Mimolette, Pickled Okra	17



RACIÓN
“Dish to Share”

WHOLE BRANZINO	Tabbouleh Salad, Caramelized Feta Vinaigrette	49
MARINATED SKIRT STEAK	Potato Pave, Kalamata Olive Caramel	44
BIBB SALAD	Tarragon Vinaigrette, Fregola, Green Goddess, Castelvetrano Olives, Avocado, Radish	16
PORK BELLY	Creamed Corn, Guanciale, Piperade	38



DULCE
“Sweets”

SEASONAL TRIFLE	Olive Oil Cake, Sweet Pudding, Honey Mascarpone, Fresh Peaches, Oat Streusel	12
SWEET CORN PANNA COTTA	Blackberry Compote, Corn Flake Crumble	12
DARK CHOCOLATE & TOFFEE SKILLET COOKIE	Madagascar Vanilla Gelato <i>Baked to order, please allow 15 minutes</i>	16

Austin Blake, Chef de Cuisine
Addie Mergler, Pastry Chef

bar open daily from 4pm-11pm - kitchen open daily from 5pm-10pm - bar snacks until close

*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.