

RAW BAR & STARTERS

Oysters: Half-Dozen / Dozen *	30/50
Hamachi, Smoked Trout Roe, Shiso, Lemon Oil*	29
Cheese and Charcuterie Selection, Pickles, Mostarda, Sourdough, Accoutrements*	44
Chilled Seafood, Lobster, Jumbo Shrimp, Seasonal Oysters, Yellowtail Tartare	68
Jumbo Shrimp, Black Garlic Butter, Fresno Chili, Lemon, Grilled Toast	35
Steak Tartare, Prime Hanger, Brioche, Capers, Shallots, Egg Yolk*	26
Smoked Salmon, Herb Goat Cheese, Pickles, Sourdough Toast*	21
Housemade Pickled Vegetables	11

SALADS

Heirloom Cucumber, Orange, Preserved Lemon Vinaigrette, Toasted Seeds	24
Little Gem Caesar Salad, Creamy Anchovy Dressing, French Baguette Crouton	25
Beet, Sourdough Panzanella, Burrata, Toasted Seeds, Frisée, Fuji, Apple Cider	23
Arugula, Treviso, Crispy Shallot, Parmesan, Meyer Lemon Vinaigrette	21
Prosciutto Di Parma, Di Bufala Burrata, Grilled Stone Fruit, Chicory*	28

SANDWICHES

Caprese Chicken Sandwich, Fior di Latte, Tomato, Basil, Arugla	23
Blackened Sea Bass, Pain de Mie, Black Garlic Aioli, Slaw*	25
Beef Burger, Pain de Mie, Comte Cheese, Garlic Aioli*	28
Turkey Sandwich, Sourdough, Aioli, Avocado, Cucumber, Arugula, Red Onion	23

HANDMADE PASTAS

Rigatoni, Brisket Ragù, Creme Fraîche, Pecorino	33
Spaghetti, Pomodoro, Basil, Parmesan	25
Cacio e Pepe, Bucatini, Black Pepper, Pecorino	27
Agnolotti, Ricotta, Corn, Parmesan	28

MEATS & PROTEINS

Lentil Soup, Crushed Tomatoes, Olives	15
Prime Hanger Steak, Roasted Cipollini Onions, Chimichurri*	35
Half Roasted Chicken, Braised Greens, Harissa	36
Braised Pork Meatball, Tomato Sauce, Parmesan, Sourdough	24
Salmon, Corn Succotash, Summer Zucchini, Chili Oil*	31

WOOD FIRE PIZZA

Pomodoro, Confit Tomato, Oregano, Basil, Olive Oil (add Burrata + 6)	21
Margherita, Tomato, Asiago, Fresh Mozzarella, Basil	25
Mushroom, Truffle Tremor, Fontina, Thyme	26
Housemade Chorizo, Tomato, Fontina, Fennel, Chili, Basil	28
Cured Chorizo, Pomodoro, Calabrian Chile, Red Onion, Mozzarella	28
Lamb Sausage, Confit Tomato, Rapini, Pecorino, Asiago	28
Guanciale, Mozzarella, Tomato, Castelvetro Olives, Fresno Chile	25
Squash Blossom, Summer Squash, Garlic, Burrata, Asiago	28
Heirloom Pomodoro Pizza, Garlic Confit, Burrata, Basil	28
Gruyere, Caramelized Onion, Fromage Blanc, Arugula	26

VEGETABLES & SIDES

Roasted Cauliflower, Garlic, Chili, Red Wine Vinegar	23
Woodfire Grilled Broccolini, Black Garlic, Anchovy Dressing	18
Frites, Fine Herbs, Harissa Ketchup, Garlic Aioli	15
Roasted Oyster Mushrooms, Guajillo Pepper, Cilantro-Avocado	16
Asparagus, Hollandaise, Aleppo	20
Roasted Heirloom Carrots, Harissa, Za'atar Vinaigrette	18
Butterball Potatos, Chive Aioli, Pickled Onions, Horseradish, Dill	16
Braised Corn, Mascarpone, Fresno Peppers, Lime	18
Pan-Seared Zucchini, Baby Squash, Taramasalata, Treviso, Agrumato Olive Oil	18



We support local, sustainable & organic practices
whenever possible.

Consuming raw or undercooked seafood or shellfish
may increase your risk of foodborne illness.*