

Cheese, Charcuterie and Oysters

House selection of European and American Cheeses	7/13/18
Assortment of house-cured meats and pâté, served with grainy mustard, pickled endive and pickles	16.00
½ dozen oysters on the half shell with buttered grainy bread and Champagne shallot mignonette	15.00

Soups and salads

Soup of the Day	PA
Zucchini squash and watercress salad with almonds, Manchego cheese and brown butter lemon dressing	7.00
Spiced pear and mixed greens salad with beets, roasted walnuts, blue cheese and pickled red onions	8.00
Persimmon, apple, celery and shaved fennel salad with house made celery vinegar and goat's milk feta	8.00
Classic Caesar salad made to order with house-cured anchovies, aged parmesan, lemon and croutons	9.00

Starters

Grilled Spanish octopus with cardamom pickled carrots, mint and jalapeño cilantro sauce	15.00
Spaghetti alla puttanesca: tomato sauce, olives, anchovies, capers, parsley, oregano and parmesan cheese	8.00
Parmesan and pork sausage with shell bean ragout and feta salsa verde	9.00
Garlic and lemon marinated sweetbreads with grilled flat bread, garlic butter and housemade preserves	11.00
Fall squash and apple raviolo with sautéed mushrooms, brown butter, sage, pine nuts and parmesan	9.00
Grilled pork belly with house made sauerkraut, coriander broth, fried celery leaves and organic pullet egg	10.00
Basque style spicy squid stew with chickpeas, chestnuts, ancho chilies, Meyer lemon aioli and garlic toast	10.00

Mains

Coffee BBQ braised brisket with soft organic polenta, chanterelle mushrooms and rosemary	23.00
Pan roasted pollock and blue mussels with Jerusalem artichokes, crème fraiche leek broth and parsley oil	21.00
Grilled Hanger with wine battered fried scallions and bone marrow sauce or marjoram butter	22.00
Whole fish baked in sea salt with roasted winter vegetables, roasted garlic and sherry vinegar	24.00
Persian spice roasted organic chicken with fingerling potatoes, olives, pancetta and lemon thyme vinaigrette	19.00
Burgers: Lamb or Beef with spicy tomato ketchup, zucchini pickles, fries and housemade bun	12.00
Choice of: goat cheese, blue cheese, cheddar, grilled red onions or housemade bacon \$2 each	
Double cut pan roasted pork chop with maple bacon, chard, scallions, shitake and gorgonzola sauce	24.00

Sides

Fried scallions	5.00
Fries	5.00
Fingerling potatoes with olive oil and sea salt	5.00
Roasted Jerusalem artichokes and hazelnuts	6.00
Brussels sprouts, thyme and house bacon	5.00

*Everything that can be made in house, is. We strive to use local organic ingredients and humanely raised meats.
20% gratuity added to parties of six or more.*