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## STARTERS

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- Buttermilk Fried Quail\*** grilled corn, frisee, prosciutto, tomato aioli **15**
- Naan Bread\*** pancetta, mushroom, red onion, avocado, egg, crème fraiche **12**
- Confit Lamb Belly** popcorn grits, chicharrones, cherry mostarda, bourbon **15**
- Grilled Octopus** carrot, scallion, fingerling potato, bottarga **15**
- Soft Shell Crab** avocado, mango, cabbage, jalapeno, chile oil, lime **14**
- Salumi Plate** cured meats, cheese, house made pickle, grilled bread **13**

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## SOUPS & SALADS

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- Soup of the Day** **5**
- Seafood Chowder** **8**
- Romaine** crouton, parmesan reggiano **9**
- Mesclun Greens** hazelnut, carrot, radish, cucumber, tomato **8**
- Kale** squash, pepita, manchego, orange, lime, charred tomato vinaigrette **12**

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## ENTRÉES

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- White Shrimp\*** **34**  
curry, squash, basil, mussels, lemongrass basmati rice
- Halibut\*** **35**  
black rice, asparagus, potato crisp, chive butter, lemon crème fraiche
- Coulotte Steak\*** **34**  
fingerling potato, broccolini, cauliflower, truffle, charred onion, red wine
- Dungeness Crab Fettuccini** **27**  
clams, pancetta, tomato pesto, olive, pine nut, parmesan, black pepper
- Grilled Chicken** **24**  
potato, carrot, oyster mushroom, fennel, herbs, jus
- Pork Osso Buco** **30**  
mushroom risotto, carrot, brussels sprout, pork belly, parsley

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.**

A 21% service fee will be added to parties of 8 or more.

