



STARTERS

BURRATA 14 cherry tomato, olive, arugula, caper berry, smoked sea salt, rosemary	MINISTRONE7
MUSHROOM RISOTTO 18 maitake, oyster, reggiano, chive, truffle	SEAFOOD CHOWDER 8
FRIED OYSTERS 14 calabrian chiles, frisee, lemon-caper aioli	MESCLUN GREENS 10 hazelnut, carrot, radish, cucumber, tomato
SALUMI PLATE 19 cured meats, cheese, grilled bread, house made pickle	ROMAINE 12 crouton, parmesan reggiano
GRILLED OCTOPUS 15 harissa, chorizo, sofrito, salsa verde, potato	BEET SALAD 14 arugula, spiced candied pecan, burnt honey, chevre, pickled fennel, citrus vinaigrette

ENTREES

MARY'S CHICKEN

kalamata olive, tomato, rainbow carrot, couscous, marinated tomato
28

LAMB SUGO

pappardelle pasta, mushroom, shallot, parmesan, thyme
30

STEELHEAD*

fennel, butternut squash, spinach, pancetta, dungeness crab, citrus vinaigrette
32

RIBEYE STEAK*

brandt beef, patatas bravas, garlic aioli, charred caulilini, garlic parmesan crumb
54

SEA SCALLOPS*

spaghetti, garlic, red pepper, speck, parsley, lemon, truffle
44

LING COD*

zucchini, squash, corn, grape tomato, kale, harissa butter, micro herbs
30

DOUBLE CUT PORK CHOP*

butternut squash puree, brussels sprout, rainbow carrot, saba, cranberry relish
28

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

Not every ingredient is listed on our menu. Our culinary team will gladly assist with any dietary restrictions.

A 21% service fee will be added to parties of 8 or more. | Individual billing available for groups of 12 or less.