

shareables

light

OYSTERS (6) | MP
shallot, chive, ramp, rice wine,
pink peppercorn 🌱🍷

RADISH SALAD | \$14
persian cucumbers, sumac labne,
mint, dill, scallion, chive 🌱

OCTOPUS | \$17
green pea, wasabi, preserved lemon,
snow peas, black sesame 🌱🍷

SCALLOP CEVICHE | \$17
lime, jalapeno, rhubarb, green
strawberries, arare 🌱🍷

GRILLED CAESAR | \$15
grilled baby romaine, boquerones,
manchego, sourdough 🌱

GRILLED SOURDOUGH | \$12
roasted heirloom tomato
confit, salsa verde, roasted
broad bean puree 🌱

FRIED OLIVES | \$9
castelvatrano olives, bayley hazen
blue cheese, calabrian chili sauce
🌱

WAGYU STEAK TARTARE | \$18
hand-cut steak, capers, cornichons,
onions, parsley, special sauce,
egg yolk 🌱🍷

BACON WRAPPED
DATES | \$15
nduja stuffed, diablo
sauce 🌱🍷

DUCK FAT FRITES | \$8
ketchup, smoked garlic
& paprika aioli 🌱🍷

HEAD-ON PRAWNS | \$19
garlic chili crisp, chervil 🌱🍷

JAMON & QUESO | \$18
selection of local cheeses,
jamon, hard boiled egg,
accoutrements 🌱

ROASTED ASPARAGUS | \$14
miso paprika butter 🌱

FRIED ARTICHOKEs | \$15
lemon, green olive green goddess dip
🌱🍷

CROQUETAS (3) | \$14 🌱

jamon & cabrales
pimento chili sauce

melted leeks & raclette
tarragon aioli

roasted mushrooms
& manchego
dijonaise

MAITAKE STEAK | \$23

maitake mushroom, green curry,
coconut, lime, spring
vegetables, spring herbs
🌱🍷🌱

PISSAS | \$23

pissaladiere
cailllette olives, caramelized onions,
olive oil, garlic, fine herbs, ricotta,
sunny side up egg

tarte flambee
fontina, gruyere, lardons, onions, creme
fraiche. jamon. sunny side up egg.

PORK BELLY | \$23

carrot butter, shaved carrot salad,
harissa, pea shoots, fried egg 🌱

BAVETTE STEAK | \$41

8 oz certified angus beef, piperade,
shoestring potatoes, sherry
chimichurri, pickled red onions, frisee
🌱🍷

add a fried egg | \$4

TORTA OLIO | \$15

olive oil cake, citrus salad,
blood orange, saffron

full

sweets | \$13

PROFITEROLES
pistachio ice cream, spiced
chocolate sauce, pate de choux

FLOURLESS CHOCOLATE CAKE
hazelnut, praline 🌱

PANNA COTTA
vanilla bean, rhubarb, sorrel 🌱

LEMON SORBET
blueberry preserves, pate sucrée
🌱🍷🌱

cocktails | \$15

MIMOSA

KIR ROYALE

BLOODY MARY | BLOODY MARIA

STONE FRUIT SANGRIA

bottles

telmont heritage reserve brut
nv | champagne, fr 🍷 \$117

patrick bottex vin du bugey-cerdon
nv | bugey, fr \$53

la cueille rose
domaine gueissard bandol rose
2022 | provence, fr \$53

suavia monte carbonare
2021 | veneto, it 🍷 \$57

gabin et felix richoux
irancy veaupessiot
2018 | bourgogne, fr 🍷 \$67

🌱 biodynamic

🌱 organic

🌱 vegan

🌱 gluten free

🍷 dairy free

🌱 vegan

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, sesame, or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross-contamination may occur. Please make your server aware of any allergies.

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