

terroir

OYSTERS

EEL LAKE (NOVA SCOTIA) 2.75*

MOONSTONE (RHODE ISLAND) 2.75*

OLDE SALT (VIRGINIA) 2.75*

ACCOMPANIED BY MIGNONETTE & COCKTAIL SAUCE

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## SNACKY STUFF

ROASTED NUTS\*\* GF.

MARROW BUTTER 9.

WORLD'S BEST POPCORN \*\*

OAK GROVE PLANTATION KERNELS, SAFFRON,  
AND AN INAPPROPRIATE AMOUNT OF BUTTER 5.

HOUSE-MADE CHIPS \*\*

POTATO, BEET, PARSNIP, CARROT 6.

OLIVES \*\* GF. V.

CITRUS, GINGER, OREGANO 7.

ARANCINI\*\* Y.

VIALONE NANO, FONTINA,  
PARMESAN, SUNDAY SAUCE 9.

WAX BEANS\*\* GF.

'NDUJA\*, RED PEPPER, LIME JUICE 11.

\*'NDUJA IS A SUPER SPICY PORK SAUSAGE FROM CALABRIA...  
MY NONNA EATS 2 SPOONFULS A DAY TO REMAIN  
VIBRANT AND CANTANKEROUS AND A TIK TOK QUEEN

BLISTERED SHISHITO PEPPERS\*\* GF. V.

GARLIC CONFIT, CITRUS 8.

## COOL STUFF

PAN CON TOMATE\*\* V. DY.

HEIRLOOM TOMATOES  
PUMMELED ONTO A SEXY BAGUETTE 10.

GIANT PRETZEL

OBATZA CHEESE SAUCE, MUSTARD 15.

MARKET CRUDITÉS V. GF.

CARROT HUMMUS +  
A BUNCH OF VEGGIES BRYCE  
DUG UP IN HIS BACKYARD...

IT WAS INITIALLY PLANTED BY MONKS 15.

AUTUMN EGGPLANT\* V. UY. GF.

TAHINI, OREGANO 14.

\*FROM THE U.S. MARKET, WE PICKED:  
GRETEL, ORIENT CHARM, GRAFFITI, JAPANESE

ARUGULA SALAD V. GF.

HONEYCRISP APPLE, BEET VINAIGRETTE,  
CANDIED WALNUTS, POMEGRANATE SEEDS,  
PARIS HILTON'S UNICORN TEARS 13.

BURRATA DY.

WHOLE BALL OF MOIST CHEESE,  
ROMESCO, RED PEARL ONIONS 14.

MORCILLA A LA TERROIR DY.

BLOOD...LOTS OF BLOOD,  
SUILLA, SMOKED PAPRIKA AÏOLI 17.

## SUBSTANTIAL STUFF

SALMON\*..FROM THE ATLANTIC SEAS GF.DY

RATATOUILLE, BEURRE BLANC 28.  
\*FARM-RAISED BY POSEIDON AND AMPHITRITE

GNOCCHI CARBONARA

GUANCIALE, BLACK PEPPER, SINGLE EGG YOLK 17.

KOREAN FRIED CHICKEN WINGS

TOASTED SESAME, SCALLIONS, SAMBAL 18.

PIGS IN A BLANKET

PORK SAUSAGE, PUFF PASTRY, MUSTARD 15.

WIENER SCHNITZEL UY.

POTATO SALAD 24.

BURGER PFDY.

CARAMELIZED ONIONS, CHEDDAR, BACON,  
PICKLE, HOUSE-CUT FRIES 23.

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SWEET STUFF

BANANA COCONUT PUDDING Y.

CARAMELIZED BANANAS, NILLA WAFERS 6.

CHOCOLATE BUDINO Y.

CHOCOLATE + CHOCOLATE +
SALT + MANDARINE NAPOLEON 6.

PEACH VANILLA CAKE Y.

CAKE & VANILLA PUDDING & MARKET PEACHES
& CHOCOLATE CRUMBLE 8.

chef de cuisine: Bryce Sorem / sous chef: David Herrera

***OYSTER HAPPY HOUR 1.75 EACH **BAR SNACK HAPPY HOUR: EVERYTHING 2.00 OFF**

HAPPY HOUR: 4:00PM - 6:00PM AND 10:00PM - CLOSE, EVERY DAY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF. = GLUTEN FREE V. = VEGETARIAN Y. = YUMMY DY. = DAMN YUMMY UY. = UBER YUMMY