

OYSTERS

MIXED DOZEN \$35

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| beau soleil (Prince Edward Island) \$3.50 | blue point (Long Island, NY) \$3.00 | capitals (Washington State) \$4.00 |
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SNACKS

- warm sourdough, salted butter, olives 5
- crab beignets, harissa aioli 7
- chicken liver mousse, sweet & sour shallots, toast 9
- bone marrow, salsa verde, toast 9
- black garlic hummus, crudités, pita 12

VEGETABLES & SIDES

- roasted baby carrots, za'atar, labne 10
- triple fried chips, harissa aioli 7
- creamy polenta, truffle, marscapone 10
- crispy brussels sprouts, jalapeno jam, panko 10
- mesclun greens, lemon, olive oil 7

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

SOUP & SALADS

- lentil soup, vadouvan croutons 14
- baby kale salad, frisee, apple, bacon, blue cheese, walnut vinaigrette 15
- leafy greens, shaved baby roots, fresh herbs, white balsamic vinaigrette 12

SMALL PLATES

- roasted beets, hazelnuts, poppy seeds-orange vinaigrette 15
- stracciatella, toast, za'atar, lemon, sprouts 14
- steak tartare, shallots, capers, pimento aioli, potato crisps 19

PASTA

- fresh rigatoni, Australian lamb ragu, pecorino romano 28
- winter squash risotto, crispy sage, toasted pumpkin seeds 25

LARGE PLATES

- atlantic salmon, soffrito, baby artichokes, sicilian olives, arugula 27
- barramundi, savoy cabbage, sultanas, capers, hazelnut butter 29
- kangaroo burger, arugula, pickle onions, tomato chutney on brioche 19
- duck confit, bitter leaf salad, coddled egg, pommery mustard 32
- brick-pressed chicken, roasted baby roots, salsa verde, au jus 31
- grass-fed sirloin bavette, triple-fried chips, watercress, peppercorn sauce 38