

OYSTERS

MIXED DOZEN \$35

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

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

- parsnip soup, vadouvan oil, crispy ginger 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
- octopus, lentil salad, romesco, parsley 19

PASTA

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

LARGE PLATES

- day boat scallops, cauliflower, kale, castelvetro olives, chorizo vinaigrette 34
- barramundi, savoy cabbage, sultanas, capers, hazelnut butter 29
- kangaroo burger, arugula, pickle onions, tomato chutney on brioche 19
- heritage pork chop, sweet potato, Tokyo turnips, pommery mustard jus 36
- brick-pressed chicken, roasted baby roots, salsa verde, au jus 31
- grass-fed sirloin bavette, triple-fried chips, watercress, peppercorn sauce 38