

THE RAGTRADER

LIQUOR & FOOD

DINNER



FROMAGE

PETITE BILLY France/Pasteurized Goat's Milk	9*
DURRUS Ireland/Raw Cow's Milk/Mild Wash-Rind	9*
MAGGIE'S ROUND Massachusetts/Raw Cow's Milk	9*
POINT REYES BAY BLUE California/Pasteurized Cow's Milk	9*

SOUP

GAZPACHO ^{GF} Heirloom Tomato/Watermelon/Feta/ Pickled Shrimp/Hearts of Palm	12
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SNACKS

SRIRACHA DEVEILED EGGS ^{DF/V} Arugula/Crispy Shallots	8
CAULIFLOWER & FETA FRITTERS ^V Cilantro/Sumac Aioli	12
CHICKEN WINGS ^{GF} Yuzu Kosho/Shishito/Bacon/ Sesame/Scallion/Cilantro	13
BABY BACK RIBS ^{GF} Pomegranate Molasses BBQ/ Cilantro/Lime	15
CHICKEN LIVER MOUSSE Fig Jam/Bacon/Grilled Bread	14
FRIED CHICKEN SLIDERS Sriracha Aioli/Red Slaw/Sesame Seeds	15

SMALL

STUFFED SQUASH BLOSSOMS ^V Ricotta/Buttermilk Dressing/Lemon Zest	16
OCTOPUS* ^{GF} Gigante Bean Salad/ Herbed Labneh/ Goat Horn Chilis	20
DI STEFANO BURRATA ^V Heirloom Tomato/Olive Oil/ Pesto/Basil/Grilled Bread	18
DAYBOAT SEA SCALLOPS* Smoked Tomato Purée/Cauliflower/ Bacon/Chermoula	21

SALADS

Add Grilled Chicken	+9
Add Pan-Seared Salmon	+12
Add Hanger Steak	+13
CAESAR Romaine Lettuce/Garlic Croutons/ Grana Padano	14
SPRING MIX ^{V/GF} Buttermilk Dressing/Watermelon Radish/ Fine Herbs/Feta	15
BABY KALE ^{V/GF} Red Wine Poached Pears/Goat Cheese/ Smoked Cashew/Shallot Vinaigrette	14

PIZZA

MARGHERITA ^V Mozzarella/Basil/San Marzano Tomato	16
HOUSE-MADE SAUSAGE Marinated Broccoli Rabe/Ricotta/ Arugula/Grana Padano/Chili Flakes	16
ALLIUM ^V Fontina/Creamed Leeks/ Garlic Confit/Crispy Shallot/Chive	16
SOPRESSATA Fennel/Red Onion/Grana Padano/ Gruyère/Fontina/Chives	17
ARTICHOKE & OLIVE ^V Fontina/Chili Flake/Grana Padano	16
HANGER STEAK Fontina/Blue Cheese/Red Onion/Pear/	17

CRUDO

TUNA TARTARE* ^{DF} Togarashi Wonton Chips/Sesame/Tamari/Ginger/ Red Onion/Avocado	18	BEEF TARTARE* ^{DF} Hand-Cut Beef/Capers/Cornichon/Shallot/Egg Yolk/ Grilled Bread	16
MINI CEVICHE TACOS* ^{DF} Market Fish/Aji Amarillo/Red Onion/Grapefruit/Cilantro/ Jalapeño Aioli/Wonton	17	SALMON POKE* ^{DF} Kombu Salted Wontons/Scallion/Sesame/Soy/Macadamia Nuts/ Cucumber/Avocado	16

LARGE

CAULIFLOWER STEAK ^{GF/DF/VG} Shuk Harissa Aioli/Parsley Salad/ Grilled Scallion Chermoula	20
VEGAN BURGER ^{VG} Beyond Meat/Vegan Cheddar Cheese/ Shredded Lettuce/Onion/Pretzel Bun Vegan Secret Sauce/House Salad	19
MUSHROOM BOLOGNESE ^V Hand-Cut Fettuccine/Kale & Cashew Pesto/ Grana Padano/Herb Breadcrumbs	26
PEI MUSSELS* White Wine/Herb Butter/Stewed Tomato/ Celery/Onion/Tasso Ham/Grilled Bread	21
CRISPY SKIN SALMON* ^{GF/DF} Black Rice/Green Coconut Curry/ Crispy Ginger/Cashew	29
MEDITERRANEAN-STYLE BRANZINO ^{GF} Haricot Vert/Roasted Tomato/ Lemon Caper Beurre Blanc	34
PAN ROASTED HALF CHICKEN ^{GF/DF} Artichoke/Goat Horn Chilis/ Hearts of Palm/Mesclun/ Preserved Lemon Vinaigrette	29
CHEESEBURGER* Certified Angus Beef/Sesame Bun/ Cheddar/Lettuce/Onion/ Secret Sauce/Fries	19
HANGER STEAK FRITES* ^{GF/DF} Grilled Scallion Chermoula/Fries	29
12OZ BONELESS NEW YORK STRIP* Haricot Vert/Onion Rings/Au Poivre	38

SHAREABLES

FRIES & DIPS ^{GF/DF/V}	8
WAFFLE SWEET POTATO FRIES ^{GF/DF/V} Honey Mustard	9
SHISHITO PEPPERS ^{GF/V} Buttermilk Dressing	9
MAC N' CHEESE ^V Gruyère/Herb Breadcrumbs	14
HONEY ROASTED CARROTS ^{GF/DF/V} Harissa/Smoked Almonds/Cilantro	11

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VG - Vegan

*Price each

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

Executive Chef Justin Ottervanger, Chef de Cuisine Philip Vernier and team