

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*

DAILY SOUP 10

Check with server for daily selection

SNACKS

SRIRACHA DEVEILED EGGS Arugula/Crispy Shallots	8
BRUSSELS SPROUTS Sweet Chili	13
FRIED CHICKEN SLIDERS Sriracha Aioli/Red Slaw/Sesame Seeds	15
WINGS Fresno Chili Sauce/Blue Cheese/Scallions	12
BABY BACK RIBS Pomegranate Molasses BBQ/ Cilantro/Lime	15
CHICKEN LIVER MOUSSE Fig Jam/Bacon/Grilled Bread	14

SMALL

DELICATA SQUASH Grilled Scallion Yogurt/Red Endive/ Pink Peppercorn/Smoked Almonds/Cilantro	15
SEARED SEA SCALLOPS* Smoked Tomato Purée/Cauliflower/ Bacon/Chermoula	21
BURRATA Herb Roasted Tomato/Olive Oil/ Vincotto/Basil	18
OCTOPUS* Gigante Bean Salad/ Herbed Labneh/ Goat Horn Chilis	20
ROASTED BEETS Cauliflower Miso Puree/Yuzu Vinaigrette/ Goat Cheese/Crispy Shallots/Sage	14

SALADS

Add Grilled Chicken	+9
Add Pan-Seared Salmon	+12
Add Hanger Steak	+13
CAESAR Green Leaf Lettuce/Garlic Croutons/Grana Padano	14
BABY GEM LETTUCE Roasted Tomato Dressing/ Shaved Onion/Pickled Mustard Seeds/ Bacon/Chives/Blue Cheese	15
BABY KALE Red Wine Poached Pears/Goat Cheese/ Smoked Cashew/Shallot Vinaigrette	14

PIZZA

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

LARGE

CRISPY SKIN SALMON* Black Rice/Green Coconut Curry/ Crispy Ginger/Cashew	29
HANGER STEAK FRITES* Grilled Scallion Chermoula/Fries	29
PEI MUSSELS* Cider/Fennel/Shallot/Garlic/Bacon/ Herb Butter/Fries	21
LAMB MERGUEZ FETTUCCHINE Charred Tomato/Fennel/Baby Kale/ Sous Vide Egg/Herb Breadcrumbs/ Grana Padano	26
12OZ BONELESS NEW YORK STRIP* Haricot Vert/Onion Rings/Au Poivre	38
ROASTED HALF CHICKEN* Root Mash/Baby Carrots/Pan Jus/ Crispy Herbs	28
MEDITERRANEAN-STYLE BRANZINO Haricot Vert/Roasted Tomato/ Lemon Caper Beurre Blanc	34
CHEESEBURGER* Certified Angus Beef/Sesame Bun/ Cheddar/Lettuce/Onion/ Secret Sauce/Fries	19
CAULIFLOWER STEAK Shuk Harissa Aioli/Parsley Salad/ Grilled Scallion Chermoula	20
VEGAN BURGER Beyond Meat/Vegan Cheddar Cheese/ Shredded Lettuce/Onion/Pretzel Bun Vegan Secret Sauce/House Salad	19
FRIES & DIPS	8
WAFFLE SWEET POTATO FRIES Honey Mustard	9
ROOT MASH Harissa Butter	10
MAC N' CHEESE Gruyère/Herb Breadcrumbs	14
HONEY ROASTED CARROTS Harissa/Smoked Almonds/Cilantro	11

CRUDO

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

*Price each

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

Executive Chef Justin Ottervanger and team