

VIOLET

PLATES

PIMENTON BACALAO Grilled bread and cornichon	13	KALE SALAD Roasted pepitas, golden raisin, pickled onion, caramelized miso dressing	12
SMOKED MACKEREL PÂTÉ Frisee, mint, red chili salad, house potato chips	14	GRILLED SHRIMP RI flint corn Johnny cake, piri tikka, neem	21
STUFFIES Linguiça, pretzel stuffing, uni	17	VIOLET WEDGE Agastya's ranch, Benton's bacon, crispy artichoke, castelvarano olive, house pickles, buttermilk blue cheese	15
BONE MARROW Miso, trout roe, grilled bread, herb salad	22		

GRILLED PIZZA 100% naturally leavened

HARDIKA'S ACHAARLIC BREAD Roasted garlic pickle, mint, crispy neem leaf, nigella	10	DUNE DUCK Clams, hoisin, duck prosciutto, crispy leek	22
CLASSIC Havarti, tomato sauce, scallion	17	BEECH VIBES Tahini duxelles, thyme, hon shimeji, caramelized onion, Truffleleist salt	18
'NDUJA Havarti, pecorino, ricotta, grilled spring onion, Sichuan oil	22	AQUIDNECK Tomato sauce, whole crispy anchovies, Sichuan oil, scallions	18
ATWELLS Broccoli and pistachio pesto, havarti	18		

HOMEMADE PASTA

FUSILLI Chorizo, Chinese broccoli, broccoli pesto	18	SPAGHETTI Clams, dashi, seaweed, bonito butter	22
DUCK TORTELLINI Dashi brodo, Sichuan oil	19	BAKED PASTA Radiators, vodka sauce, ricotta, herbs	17

Tonight's menu cooked by Matthew Hyland, Corey Anderson, and Antony Nassif

Please alert your server about any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

