~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 8 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 8 sliced baby artichokes with grilled chicories, pecorino, lemon juice and extra virgin 8 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 8 swordfish ceviche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised sepia with fresh shell beans, broccoli rabe, chilies and fresh herbs 8 whipped brandade 8 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 8 marinated and roasted chicken thigh panzanella salad with preserved lemon, parsley and natural juices 8 braised olives and breast of duck with orange and frisee 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hanger steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride, poached fish stew with fennel, garlic, saffron, aioli and croutons 14 pissaladiere with caramelized onion, anchovies, niçoise olives and thy** **avec brunch** **e" focaccia with robi-**
**cle cheese, truffle oil** **bs 10 shaved serrano**
**ham with local melon** **g milk cheese, extra**
**virgin and mint 14 roasted six points farm pork shoul-**
**der with garlic, green chilies and fresh herbs 10 bucca-**
**tini with crispy guanciale, pecorino, eggs and cracked**
**black pepper 10 house marinated mediterranean olives 4**
**marinated sun gold tomatoes, burrata, extra virgin and**
**fine herbs 8 fresh shell bean crostini with wild arugula,**
**reggiano, lemon and extra virgin 8 sliced baby artichokes**
**with grilled chicories, pecorino, lemon juice and extra**
**virgin 8 heirloom apples, celery, marcona almonds,**
**shaved manchego and apple cider vinegar 8 swordfish**
**ceviche with sun gold tomatoes, caramelized fennel,**
**crispy potatoes and fresh chilies 11 crushed tomato and**
**olive oil braised octopus, summer spinach, onion salad**
**and pancetta vinaigrette 8 pan fried sardines with crispy**
**serrano ham and lucques olives tapenade 8 braised sepia**
**with fresh shell beans, broccoli rabe, chilies and fresh**
**herbs 8 whipped brandade 8 crispy spanish mackerel,**
**red onion and lemon ragout with toasted bread crumb**
**salsa 8 marinated and roasted chicken thigh panzanella**
**salad with preserved lemon, parsley and natural juices**
**8 braised olives and breast of duck with orange and**
**frisee 10 roasted rabbit in romesco sauce with with fall**
**squashes, escarole and sage 8 housemade chorizo and**
**mussel stew with potatoes, piquillos and parsley 8 spicy**
**meatballs with chick peas, chard and orzo 7 crispy hang-**
**er steak with celery salsa verde, radishes, fresh herbs**
**house marinated mediterranean olives 4 marinated sun**
**gold tomatoes, burrata, extra virgin and fine herbs 8**
**fresh shell bean crostini with wild arugula, reggiano,**
**lemon and extra virgin 8 sliced baby artichokes with**

## ~~brunch cocktails~~

**mimosa**.....**13**
orange, grapefruit, mango, passion fruit, peach,
or strawberry + sparkling wine
***make it bottomless for 28pp with food purchase**

**bloody mary**.....**15**
cucumber & dill infused village vodka, zesty house mix,
meat & cheese skewer, smoke bomb salt, estrella side car
***add our signature wrapped chorizo stuffed date for 4**

**lust for life** .....**16**
jin jiji darjeeling gin, grapefruit, vanilla cordial, lime

**matcha-chacha** .....**16**
plantation pineapple rum, apolouge paw paw liqueur,
matcha, mint syrup, oat milk, lime

**ibisco d'amorita** .....**16**
hibiscus infused tequila, mallorca melón, urfa pepper, lime
***make it a pitcher 64**

**side to side**.....**16**
banhez mezcal, aperol, grapefruit topo chico, habanero
shrub, lime
***make it a pitcher 60**

**i want to be sedated** .....**16**
lairds old forester bourbon, pimento dram, date syrup,
walnut bitters and clove
*contains nuts

**espress yourself**.....**16**
metric house roast espresso, village vodka, zucca,
demerara

**shuggie's strawberry**.....**16**
St. george chili vodka, giffard rhubarb liquor. roasted
strawberries, thyme, balsamic, lime

**blue velvet**.....**16**
planetary 3 star rum, xaymaca dark rum, quaglia fernet,
blueberry almond shrub, ginger, honey, witbier, lemon

**bottomless mimosas 28pp**

**with food purchase*

## ~~for the table~~

wood oven baked publican quality **bread board**
with house made preserves and salted butter **16**

wood oven baked **bialy** with cured salmon, smoked
whitefish, labneh cheese and pickles **28**

chickpea **hummus** with a soft egg,
smoked almond harissa, pickled red onions
and hearth baked pita **24**

**endive and peach salad** with parmesan yogurt, orange
stuffed gordal olives
and crushed pistachio **20**

chorizo-stuffed **medjool dates** with bacon and
piquillo pepper-tomato sauce **20/36**
**add egg 2**

**pizza carbonara** with cured guanciale, pecorino cheese
and egg yolk **24**

**deluxe focaccia**, with taleggio cheese, fresh
herbs and truffle oil **22**
**add smoked salmon 12**

wood oven baked **french toast**, with whipped ricotta
seasonal jam, almonds and maple syrup **20**

## ~~sides~~

**papas bravas** with garlic aioli **8**
publican quality meats **breakfast sausage 8**
sumac glazed **pork belly 12**

## ~~mains~~

toasted multigrain **bread with avocado**, egg, dill,
urfa chili crisp, sunflower **14**

crisp **pita chip fatteh** with braised red lentils, smoked
creme fraiche, black mustard seeds
and a fried egg **16**

**lamb kefta burger** with salted pickle aioli, egg, mint,
and cucumber on a brioche bun **18**

spiced **shakshuka** with soft cooked eggs, tunisian
couscous and pickled chili **22**

pqm maple **sausage cocotte** with fried potatoes, pork
belly, sofrito, crispy egg, taleggio cheese fonduta **26**

roasted **sweet potato and spinach cocotte** with cherry
tomatoes, whipped jalapeno feta, peanut dukkah and
fried eggs **22**

***consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.**

**please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.**

## ~~pastries by natalie saben~~

apple **fritter 4**

s'mores **danish 4**

## ~~zero proof~~

**fresh squeezed juice 7**
(orange or grapefruit)
**hibiscus** fizz **8**
lavender **lemonade 8**
rosemary **limonata 8**
**lust for life** lite **8**

## ~~coffee & tea~~

big shoulders colombian **coffee 5**
big shoulders 1848 **espresso 3/5**
**cappuccino 6 • latte 6 • americano 5**
vanilla, lavender, or vanilla lavender **latte 6.50**
vanilla lavender **matcha 8**

**tea by rare tea cellar**
freak of nature oolong **12**
dragonwell green **8**
crema earl grey **8**
mint meritage **8**
lemongrass rose **8**
emperor's chamomile citron **8**
litchi noir **8**

## ~~wine~~

**orange** meinklang "mulatschak," **austria** ..... **15•60**

**gruner veltliner** crazy creatures **austria** ..... **15• 60**

**sauvignon blanc** francois le saint..... **21•72**
sancerre, france
**gamay noir** clos roilette..... **16•64**
beaujolais, france
**cabernet franc** guion ..... **16•60**
borgueil, france
**champagne** charpentier "tradition" **france** ..... **24•96**

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