

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche 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 6 pan fried sardines with crispy serrano ham and luques olives tapenade 6 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannonella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin 6 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourride, poached fish stew with fennel, garlic, saffron, aioli and crostons 14 pissaladiere with caramelized onion, anchovies, niceise olives and thym~~

~~ele cheese, truffle oil 6 pig milk cheese, extra virgin and mint 14 roasted sir points farm pork shoulder with garlic, green chilies and fresh herbs 10 buccatini with crispy guanciale, peccorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche 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 6 pan fried sardines with crispy serrano ham and luques olives tapenade 6 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannonella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 6 housemade chorizo and mussel stew with potatoes, piquillos and parsley 6 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs~~

executive chef dylan patel
executive sous chef joel ramirez

soups
 cup / bowl
 roasted **seasonal vegetable** with sesame yogurt and green chili zhoug **5/10**

red **lentil** with turmeric, ginger and lemon **5/10**

small plates
 publican quality **bread board** with seasonal dips and spreads and olives **18**

chorizo stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

chickpea **hummus** with seasonal radish, black garlic tahina, green chili zhoug, sheep milk feta and hearth baked pita **26**

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

cured ocean trout **crudo** with roasted sesame tahina, pickled chestnut mushrooms and toasted pine nut **28**

sweet potatoes with avocado, za’atar buttermilk, crispy bulgar, and preserved lemons **22**

salads
 add **chicken 8 / add whitefish 10**

endive and apple salad with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio **20**

avec caesar with baby kale, chopped romaine, anchovy, seeded crackers and aged parmesan **18**

sides
 falafel **seasoned fries** with harissa aioli **8**
 marinated **lentil salad 5**
 publican quality bread **loaf 1**
 hearth baked **pita 2**

prix fixe
 choice of soup
 +
 choice of salad or sandwich
 +
 choice of baklava or nutterbutter
26

hearth baked sandwiches
 with **falafel seasoned fries or marinated lentil salad**

chicken thigh **shawarma** on pita with fermented chili sauce, garlic toum and turmeric pickles **20**

grilled **whitefish** on sourdough with tomato, caper aioli and arugula **22**

braised **short rib** on pita with pickled banana peppers, horseradish and aged cheddar cheese **24**

dessert
 rolled **baklava** with fig, walnut, orange blossom honey syrup, and whipped ricotta **6**

affogato with fior di latte ice cream, espresso and double chocolate chip shortbread **10**

nutterbutter 3
 —
 gelato **6 (by the scoop)**
 —
 guava hibiscus sherbet
 honey and raspberry rhubarb swirl
 banana passion fruit sorbet

coffee service
 la colombe **coffee 5**
 espresso **5**
 cappuccino **6**
 latte **6**

* 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.

n/a beverages
 hibiscus **fizz 8**
 hibiscus simple syrup, mallorca melon, lime, topo chico
 rosemary **limonata 8**
 rosemary simple syrup, lemon, sparkling water
lust for life lite 9
 grapefruit vanilla cordial, grapefruit, lime, grapefruit jarritos
ibisco d’amorita 16
 hibiscus infused tequila, mallorca melón, urfa pepper and lime
lust for life 16
 jin jiji darjeeling gin, grapefruit, vanilla cordial and lime
side to side 16
 banhez mezcal, aperol, grapefruit jarritos habanero tincture, lime
i want to be sedated 16
 old forester bourbon, house date dram, walnut bitters, clove

wines

prosecco santome brut veneto, italy13• 52
rosé of cava raventós i blanc “de nit” anoia, spain...19 • 76
rosé of syrah jean-luc colombo, vin de pays, france..15 •60
gruner veltliner malat, austria.....15 • 60
sauv blanc francois le saint sancerre, france.....23• 92
nebbiolo gd vajra piedmont, italy.....16 • 64
pinot noir brun “terres dorres” bourgogne, france...17 • 68

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