

SHAREABLES

BREAD BOULE V (V+) 10

fresh sourdough served with whipped maple butter

CURDS V, GF 9

house cottage cheese with end of summer caprese tomatoes and basil

PICKLES V+, GF 8

assorted farmer's market vegetables / house cured & brined

SALAD V+, GF 8

shaved root vegetables / asian pear / candied ginger / citrus-soy vinaigrette / local greens / toasted almonds

GRILLED OCTOPUS GF 17

grilled octopus salad with lemon, red onion, fresh herbs, and shaved chili

STEAMED VEGETABLES V+, GF 11

assorted, lightly seasoned vegetables to share

DAILY SOUP 6

inspired by seasonal ingredients and traditions

ENTREES

SAUSAGE GF 24

12oz of house ground and cased pork sausage with fermented garlic-fried rice, peppers, and onion, fried egg

SHORT RIBS 28

two 6oz bone-in short ribs, braised, with horseradish mashed potato and a bourbon demi-glace

HANGAR STEAK 30

10oz hangar steak served over potato gnocchi, with brown butter, sage, and crème fraîche

HALF CHICKEN GF 25

1/2 responsibly-raised bird, grilled, with brussel sprouts, sweet potato puree, apple cider, and pepitas

PAN NOODLES V, (V+) 18

stir fried noodles with seasonal vegetables and patis

DESSERTS

VANILLA CUSTARD V 12

rich custard served with lace cookies

WARM BERRY COBBLER V 10

comforting cobbler served with house ice cream

* eating raw or undercooked meats may be hazardous to your health

V: vegetarian
V+: vegan

GF: gluten free
(): alternate option