

OYSTERS

KUMAMOTO (CA) PACIFIC (WA) FANNY BAY (BC) 18/HALF DOZ

CHARCUTERIE & CHEESE

HOUSE MARINATED OLIVES 7
SELECTION OF CURED MEATS, PICKLES & MUSTARDS 15
CHEESE SELECTION, MARINATED OLIVES, HONEYCOMB & PRESERVES 15
DUCK RILLETES, PICKLES & TOAST 15
LAMB TERRINE, MUSTARD, HOUSE PICKLES & SOURDOUGH 15
ANCHOVY & BURRATA TOASTS, PEPPERONATA, CAPERS & SHERRY 15
D'ANJOU PEAR, BURRATA, CHICORY, BACON VINAIGRETTE & PROSCIUTTO 15
COAL STEAMED LEEK, BURRATA, BOTTARGA, BREAD CRUMB & MEYER LEMON VINAIGRETTE 13

VEGETABLE 10

SPROUTED PURPLE BARLEY, KIMCHEE & THYME
ROASTED SUNCHOKE, GARLIC, TARRAGON & VINEGAR
ROASTED TURNIP, RADISH TOPS & CHIMICHURRI
ROASTED JAPANESE SWEET POTATO, JALAPENO YOGURT & SCALLION
BRAISED SPIGARELLO, PORK BROTH, LEEKS, PRESERVE LEMON & SMOKED PAPRIKA
ROASTED PARSNIPS, PISTACHIO, PARSLEY & LEMON
GRILLED BROCCOLINI, GARLIC, CHILI & VINEGAR
GRILLED RUSSIAN KALE, PICKLED CALABRIAN CHILI, HEMP SEED & VINEGAR
ROASTED ROMANESCO, ANCHOVY, FRESNO CHILI, WHITE WINE & GARLIC
GRILLED KING OYSTER MUSHROOM, TARRAGON BUTTER & LEMON
ROASTED FENNEL, ORANGE, WINE & FENNEL POLLEN
GRILLED SUNSHINE KABOCHA SQUASH, POMEGRANATE & MINT PESTO
CHARRED BRUSSEL SPROUT, CILANTRO, WALNUT & CHILI-LIME VINAIGRETTE
CRISPY BUTTERBALL POTATO, DILL PESTO, PICKLED MUSTARD SEED & LEMON
WOOD ROASTED CAULIFLOWER, GARLIC, CHILI & VINEGAR
GRILLED RADICCHIO, AGED BALSAMIC & SEA SALT
SALT & PEPPER FRITES, HARISSA KETCHUP & AIOLI

SALADS

ARUGULA, RADICCHIO, CRISPY SHALLOT, PARMESAN & SHERRY VINAIGRETTE 13
ESCAROLE, SUNCHOKE, SMOKED ALMOND, PRESERVED LEMON & PARMESAN 13
DANDELION, ANCHOVY, PARMESAN, LEMON & BREADCRUMBS 13
BLOOMSDALE SPINACH, CHERRY TOMATO, CASTELVATRANO OLIVE, FETA & GARLIC VINAIGRETTE 13
SWISS CHARD, DELICATA SQUASH, SHALLOT, PEPITA, PARMESAN & MUSTARD VINAIGRETTE 13
HEIRLOOM LETTUICES, TARRAGON, PARSLEY & MEYER LEMON VINAIGRETTE 13
TUSCAN KALE, SHAVED FENNEL, RADISH, LEMON, RICOTTA SALATA & BREADCRUMB 13

PIZZA

MIXED MUSHROOM, ROSEMARY & GARLIC OIL 15
POMODORO - CONFIT TOMATO, OREGANO & GREEN OLIVE OIL 13 ADD BURRATA 15
SALTED ANCHOVY, TOMATO CREAM, BELL PEPPER, CAPER, OREGANO & MOZZARELLA 16
BOTTARGA, SMOKED MOZZARELLA, CONFIT TOMATO, JALAPENO, ARUGULA, LEMON 16
FOUR ONION, SOFT GOAT CHEESE, ASIAGO, PARMESAN, THYME & BLACK PEPPER 15
BEET GREENS, HEN OF THE WOODS, TALEGGIO, GARLIC, CHILI FLAKE & THYME 15
BLANCO - MOZZARELLA, PARMESAN, FROMAGE BLANC & CASTELVATRANO OLIVE 15
HOUSEMADE CHORIZO, TOMATO CREAM, FENNEL, FONTINA, CHILI & BASIL 16
GUANCIALE, GREEN OLIVE, FRESNO CHILI & MOZZARELLA 16
FENNEL SALAMI, CAMELIZED FENNEL, CONFIT TOMATO, GREEN ONION & MOZZARELLA 16
GRUYERE, CAMELIZED ONION, FROMAGE BLANC & ARUGULA 15
MUSHROOM, FONTINA, TRUFFLE TREMOR GOAT CHEESE & THYME 16
GRILLED RADICCHIO, BACON, FONTINA & CONFIT TOMATO 16
WILD NETTLES, GARLIC CONFIT, FRESNO CHILI, MOZZARELLA & PARMESAN 15
LAMB SAUSAGE, CONFIT TOMATO, RAPINI, PECORINO & ASIAGO 16
CHERRY STONE CLAM, CALABRIAN CHILI, TOMATO CREAM & PECORINO 18

SMALL PLATES

HAWAIIAN KAMPACHI CRUDO, SHICHIMI TOGARASHI, SEA SALT & CILANTRO 15
SANTA BARBARA UNI, HORSERADISH, CHIVE, LEMON & SEA SALT 20
SEARED NANTUCKET BAY SCALLOP, BROWN BUTTER, SHIITAKE & MEYER LEMON PRESERVE 25
SAVORY CLAMS, CALABRIAN CHILI, GARLIC, ROMESCO & GRILLED BAGUETTE 16
GRILLED HAMA HAMA OYSTER, TOMATILLO BUTTER & LEMON 18
MELTED RACLETTE, HOUSEMADE PICKLE, SMOKED PAPRIKA & GRILLED SOURDOUGH 12
GRASS FED BONE MARROW, PICKLED RED ONION, PICKLED FRESNO & GRILLED SOURDOUGH 12
MARY'S CHICKEN LIVER TOAST, ANCHOVY, CAPERS, GARLIC, PARSLEY & MUSTARD GREENS 12
PORK BELLY, MASCARPONE GRITS, MUSTARD GREEN & APPLE GLAZE 18
ROASTED LAMB NECK, FLAGEOLET BEANS, ORANGE PRESERVE, PICKLE FENNEL & MINT 20
GRILLED WILD BOAR SAUSAGE, SAUERKRAUT, RED ONION, THYME & DIJON MUSTARD 18
BRAISED PORK MEATBALLS, TOMATO, RED WINE, PARMESAN & GRILLED BREAD 15
MUSHROOM TOAST - WHITE WINE, CREME FRAICHE, GRILLED BREAD & THYME 15

PLATES

SUNSHINE KABOCHA SQUASH CURRY, WILD RICE, COCONUT, KOHLRABI, PEPPERS & MINT 16
HEIRLOOM BEAN & HERB STEW, FREEKEH, CRISPY SHALLOT & TOMATILLO SALSA 16
PUMPKIN RICOTTA GNOCCHI, NETTLES, GARLIC, PEPITAS, WHITE WINE & PECORINO 20
OXTAIL TORTELLINI EN BRODO, RADISH TOP & PARMESAN 20
BUCKWHEAT ORECCHIETTE, BRISKET BOLOGNESE & PARMESAN 20
PAN SEARED SANTA BARBARA VERMILION SNAPPER, BRAISED SWISS CHARD & WINE 30
DUCK CONFIT, BELUGA LENTILS, MUSTARD GREENS, DIJON, SOFFRITO & BALSAMIC 22
ROASTED ORGANIC HALF CHICKEN, BRAISED CAVOLO NERO & CIPPOLINI 25
PORCINI RUBBED ASPEN RIDGE HANGER STEAK, PORCINI BUTTER, CIPPOLINI & ARUGULA 34



changes & modifications politely declined

due to the current drought, water will be served upon
request only

consuming raw or undercooked seafood or shellfish may
increase your risk of
foodborne illness