**OYSTERS**
Kumamoto (CA)  Pacific (WA)  Fanny Bay (BC)  18/Half Doz

**CHARCUTERIE & CHEESE**
House Marinated Olives  7
Selection of Cured Meats, Pickles & Mustards  15
Duck Rillettes, Pickles & Toast  15
Lamb Terrine, Mustard, House Pickles & Sourdough  15
Anchoy & Burrata Toasts, Peppernota, 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  13
Roasted Sunchoke, Garlic, Tarragon & Vinegar  15
Roasted Turnip, Radish Tops & Chimichurri  15
Roasted Japanese Sweet Potato, Jalapeno Yogurt & Scallion  15
Braised Spigarello, Pork Broth, Leeks, Preserve Lemon & Smoked Paprika  15
Roasted Parsnips, Pistachio, Parsley & Lemon  15
Grilled Broccolini, Garlic, Chili & Vinegar  15
Grilled Russian Kale, Pickled Calabrian Chili, Hemp Seed & Vinegar  15
Roasted Romanesco, Anchovy, Fresno Chili, White Wine & Garlic  15
Grilled King Oyster Mushroom, Tarragon Butter & Lemon  15
Roasted Fennel, Orange, Wine & Fennel Pollen  15
Grilled Sunshine Kabocha Squash, Pomegranate & Mint Pesto  15
Charloko, Fennel Sprout, Chili, Walnut & Chili-Lime Vinaigrette  15

**SALADS**
Arugula, Radicchio, Crispy Shallot, Parmesan & Sherry Vinaigrette  13
Escarole, Sunchoke, Smoked Almond, Preserved Lemon & Parmesan  13
Dandelion, Anchoy, Parmesan, Lemon & Breadcrumbs  13
Bloomdale Spinach, Cherry Tomato, Castelvtrano Olive, Feta & Garlic Vinaigrette  13
Swiss Chard, Delicata Squash, Shallot, Pepita, Parmesan & Mustard Vinaigrette  13
Heirloom Lettuces, Tarragon, Parsley & Meyer Lemon Vinaigrette  13
Tuscan Kale, Shaved Fennel, Radish, Lemon, Ricotta Salata & Breadcrumbs  13

**PIZZA**
Mixed Mushroom, Rosemary & Garlic Oil  15
Pomodor - Confit Tomato, Oregano & Green Olive Oil  15  Add Burrata  15
Salted Anchoy, Tomato Cream, Bell Pepper, Capr, Oregano & Mozzarella  16
Bok Choy, Mascarpone, Confit Tomato, Jalapeno, Anchoy, 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 & Castelvtrano Olive  15
Guanciale, Green Olive, Fresno Chili & Mozzarella  16
Fennel Salami, Caramelized Fennel, Confit Tomato, Green Onion & Mozzarella  16
Gruyere, Caramelized Onion, Fromage Blanc & Arugula  15
Mushroom Toast, Fontina, Truffle Trempe Goat Cheese & Thyme  15
Grilled Radicchio, Bacon, Fontina & Confit Tomato  16
Wild Nettles, Garlic Confit, Fresno Chili, Mozzarella & Parmesan  15
Lamb Steak, Confit Tomato, Rapini, Fecorino & Asago  15
Cherry Stone Clam, Calabrian Chili, Tomato Cream & Pecorino  15

**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
Porcini Butter, Grilled Green & Apple Glaze  15
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 Gnocco, Nettles, Garlic, Pepitas, White Wine & Pecorino  20
Oxtail Tortellini en Brodo, Radish Top & Parmesan  20
Buckwheat Bolognese & Parmesan  20
Pan Seared Santa Barbara Vermilion Snapper, Braised Swiss Chard & Wine  30
Duck Confit, Beluga Lentils, Mustard Greens, Dijon, Sofrito & 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