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## Snacks

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Aleppo and Thyme Spiced Mixed Nuts	4
Guacamole <i>house fried tortilla chips</i>	9
Feta-Stuffed Peppadew Peppers	5
Deviled Eggs <i>(2 of them)</i>	5
Seasonal Vegetables in Escabeche	6

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## Salads and Vegetable Plates

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Charred Sweet Gem Caesar Salad <i>herbed croutons / Parmigiano Reggiano</i>	11
Blistered Farmers' Market Peppers <i>Maldon sea salt</i>	10
Roasted Wild Mushrooms with Soft Polenta <i>herbed chevre</i>	13
Cornmeal Fried Green Tomatoes <i>housemade ranch dressing</i>	11
Crispy Polenta Fries <i>harissa aioli</i>	10
Spicy Roasted Broccoli <i>toasted garlic</i>	9
Red Romaine Wedge Salad <i>avocado / Hobbs bacon/hard-cooked egg</i>	14
Summer Tomato Salad <i>ricotta salata</i>	15

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## Smallish

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Grilled Monterey Bay Calamari <i>chorizo /cannellini beans</i>	11
Steak Tartare <i>Parmigiano Reggiano / capers / quail egg / aleppo</i>	12
Hefeweizen Steamed PEI Mussels <i>serrano chile / grilled batard</i>	13
La Quercia Prosciutto and Poached Farm Egg <i>bacon vinaigrette / bitter greens</i>	15
Chicken Liver Pate <i>sweet &amp; spicy stone fruit / crostini</i>	11
Za'atar Spiced Lamb Meatballs <i>radish &amp; cucumber salad / yogurt-lime dressing</i>	15
Artisanal Cheese Plate <i>accoutrements</i>	17
Oysters on the Half Shell <i>(6/12/18) cocktail sauce / champagne mignonette</i>	17/32/44
Ahi Tuna Crudo <i>Calabrian chile oil / jicama</i>	14
English Pea & Smoked Ham Arancini <i>malt vinegar Hollandaise</i>	11

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## Pizzas/Pastas

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Spicy Prawn Pizza <i>garlic &amp; chile marinated prawns / chipotle / queso fresco / cilantro</i>	17
House-Made Sausage and Roasted Poblano Pepper Pizza	16
Black Pepper Linguine <i>house-cured pancetta / fava beans / pecorino</i>	19
Roasted Cauliflower with Whole Wheat Radiatore <i>Calabrian chiles / capers</i>	17
Heirloom Tomato Pizza <i>mozzarella di bufala / basil oil</i>	17
House-Cured Pancetta Flatbread <i>arugula / dry jack cheese / chile flake</i>	13

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## Plates

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Pork Pork Pork <i>confit belly / molasses-brined tenderloin / BBQ ribs / peaches</i>	22
Blackened Rock Cod <i>Brentwood corn &amp; fava bean succotash/ jalapeno &amp; cilantro corn cream</i>	26
Steak Frites <i>dry-aged New York strip steak / French fries / creamy horseradish</i>	35
Sumac Seared Hawaiian Ahi Tuna <i>broccoli rabe / preserved lemon vinaigrette</i>	27
Grilled Hawaiian Swordfish <i>pole beans / spicy almond romesco / black garlic</i>	28