



Dinner Menu

STARTERS

- Buttermilk Fried Quail*** grilled corn, frisee, prosciutto, tomato aioli **15**
- Naan Bread** chicken masala, eggplant, avocado, cashew, harissa, yogurt **12**
- Crispy Pork Belly** beets, fennel, apple, cider **13**
- Charred Octopus** green bean, roasted pepper, leek, bottarga **15**
- Crab and Grilled Avocado** tarragon, cucumber, radish, preserved lemon, tomato **17**
- Salumi Plate** cured meats, cheese, house made pickle, grilled bread **13**

SOUPS & SALADS

- Soup of the Day** **5**
- Seafood Chowder** **7**
- Romaine Salad** crouton, parmesan reggiano **9**
- Mesclun Greens** hazelnut, carrot, radish, cucumber, tomato **8**
- Kale** delicata squash, pears, wheat berry, pepita, chevre, brown butter vinaigrette **12**

ENTRÉES

- Wagyu Top Sirloin*** **34**
potato bleu cheese gratin, swiss chard, mushrooms, black pepper, rosemary
- Long Line Ling Cod** **29**
polenta, brussels sprout, sweet pepper, guajillo chile romesco
- Ahi Tuna** **34**
pumpkin, sweet potato, fennel, pear, arugula, pomegranate agro dolce
- Lobster "Carbonnara"** **38**
bucatini, pancetta, goat horn pepper, pea, egg, parmesan reggiano
- Chicken*** **24**
carrot, chickpea, radish, chile, garlic, scallion oil
- Double Cut Pork Chop*** **28**
corn, edamame, leek, bacon, piment d' espelette, herbs

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.

A 21% service fee will be added to parties of 8 or more.

