



STARTERS

CRAB EMPANADA 18 peppers, arugula, tomato, pickled shallot, pepita pesto	ROASTED GARLIC & CAULIFLOWER SOUP 7 balsamic reduction
GRILLED HALLOUMI 16 delicata squash, broccolini, caramelized garlic, romesco	SEAFOOD CHOWDER 8 ocean clams, bay shrimp, finfish
GREEN LIPPED MUSSELS 15 pistachio, citrus, harissa aioli, saba, focaccia	MESCLUN GREENS 10 hazelnut, carrot, radish, cucumber, tomato, hazelnut vinaigrette
SHORT RIB HUMMUS20 garbanzo bean, naan bread, pistachio gremolata	ROMAINE 12 herb crouton, parmesan reggiano, caesar dressing
GRILLED OCTOPUS 15 harissa, chorizo, sofrito, salsa verde, potato	ROASTED BEET SALAD 14 humboldt fog goat cheese, grapefruit, watercress, sunflower seed dukkah, champagne vinaigrette

ENTREES

MARY'S CHICKEN

prosciutto, fontina, tomato leek risotto, grilled artichoke, saba
32

CANNOLICCHI ARRABIATA

italian sausage, pomodoro, calabrian chile, parmesano reggiano
27

SEA SCALLOPS*

parsnip puree, roasted olive, tomato, salsa verde
42

1855 HANGER STEAK*

duck fat potatoes, broccolini, charred leek salt, smoked oyster butter
36

PORTUGUESE SEAFOOD STEW

monkfish, clam, shrimp, octopus, linguica, portuguese cornbread, tomato saffron broth
40

ALEPPO PEPPER STEELHEAD*

asparagus, maitake mushrooms, lemon-tahini sauce, micro radish
38

LAN-ROC FARMS PORK TENDERLOIN*

polenta fries, brussels sprouts, ras el hanout, black garlic aioli, tomato chutney
30

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

Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions.

Individual billing available for parties of 7 or less.