

small plates

house marinated **olives** with ciabatta **6**

fried olives with citrus aioli and herbs **5**

little gem lettuce with pear, ubriacone cheese, lavender almonds and roasted shallot vinaigrette **15**

winter citrus salad with burrata, radicchio and herbs de provence **14**

brussels sprouts **panzanella** with apple, gold raisins and fiore sardo cheese **12**

roasted **delicata squash** with feta cheese, urfa chili, walnuts and mint **12**

sea scallop **crudo** with meyer lemon, caper and couscous **18**

smoke whitefish **taramasalata** with radish, dill and hearth baked pita **15**

wood oven roasted **shrimp** with merguez spice butter and burnt lemon **18**

potato and salted cod **brandade** with garlic crostini and chives **18**

charred **octopus** with crushed cucumber tzatziki, dill and black olive **17**

pappardelle pasta with porcini mushroom bolognese and crescenza cheese **17**

taglierini pasta with pancetta, pecorino cheese, black pepper and smoked clams **18**

rigatoni pasta with braised lamb neck ragu, olives and fennel pollen **18**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **18**

hearth baked **merluza** filet with calamari, tomato, fideo pasta and aioli **18**

roasted **butcher’s steak** with sunchokes, smoked yogurt and pomegranate salsa **20**

large plates

‘deluxe’ **focaccia** with taleggio cheese, ricotta, truffle oil and fresh herbs **20**

n’duja sausage pizza with buffalo mozzarella and honey **18**

mushroom pizza with smoked tomato, burrata and chili crisp **19**

smoked **lake fish** pizza with garlic cream, marinated kale and charred lemon **18**

charred **cabbage** with stone ground polenta, poppy seed and hazelnut gremolata **18**

whole roasted fish with clams, saffron, leeks and spanish cider **42**

slow roasted **pork shoulder** with smoked garlic sausage, braised greens and apple **30**

smoked **beef short rib** with butternut squash romesco and charred onions **38**

wood oven **paella** with confit chicken thigh, escargot sausage, mussels and tangerine aioli **32**

cheese and charcuterie

7 ea ... 18 for all 3

prairie fruits **black goat** with red onion jam (creamy, ash ripened, mushroomy)

landmark creamery **pecora nocciola** with honey comb (firm, brown buttery)

roelli haus **red rock** with roasted grapes (hard, nutty, sweet)

10 ea ... 28 for all 3

chicken liver crostini with dried plum mostarda

smoked pork **coppa** with apples and candied black walnuts

pickled pepper **mortadella** with roasted garlic aioli

dessert

hazelnut tiramisu 12
dark chocolate, mascarpone, espresso

***1988 Bodegas Toro Albala, Gran Reserva 20**
Montilla-Moriles, Spain (pedro ximenez)

citrus mousse cake 12
pistachio, yuzu, vanilla bean

***2017 Bonny Doon Vineyard “Vin de Glacière” 15**
Santa Ynez Valley, California (viognier)

affogato 8

vanilla butter cookies, espresso and gelato choice of:

vanilla bean caramel swirl
malted chocolate mallow crunch
cherry brownie chunk

gelato 4

(by the scoop)

vanilla bean caramel swirl
cherry brownie chunk
malted chocolate mallow crunch
passionfruit creamsicle

cafe avec 8

(1oz espresso +1oz brandy/judo mirto)

seasonal **metric coffee** - direct trade **4**

metric binary espresso **3**

cappuccino 5 latte 5

tea by rare tea cellars

emperor’s jasmine pearls **7**

crema earl grey **7**

horchata chai **6**

gingerbread dream rooibos **6**

emperor’s chamomile citron **7**

rare tea cellar **black citron** iced tea **4**

housemade **lemonade 4**

san pellegrino **pompelmo 3**

ginger beer 4

coke, diet coke, sprite, ginger ale 3

4 february 2021

consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed