small-plates

house marinated olives with ciabatta 6
fried olives with citrus aioli and herbs 5
little gem lettuce with pear, ubriacine 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 foie sardo cheese 12
roasted delicata squash with feta cheese, urfa chili, walnuts and mint 12
sea scallop crudo with Meyer lemon, caper and concous 18
smoke whitefish taramasalata with radish, dill and heirloom pita 15
wood oven roasted shrimp with merguez spice butter and burnt lemon 18
potato and salted cod brandade with garlic crostini and chives 15
charred octopus with crushed cucumber tsatsiki, 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 16
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 30
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, muskomy)
landmark creamery pecora nociola with honey comb (firm, nutty buttery)
roelli haus red rock with roasted grapes (hard, nutty, sweet)

10 ea ... 28 for all 3
cracked pepper mortadella with roasted garlic aioli

dessert

hazelnut tiramisu 12
dark chocolate, mascarpone, espresso
1988 Bodegas Toro Albala, Gran Reserva 20
bodegas toro albala, gran reserva (pedro ximenez)
citrus mousse cake 12
pistachio, yuzu, vanilla bean
2017 Bonny Doon Vineyard “Vin de Glaciere” 12
santa ynez valley, california (viognier)
affogato 5
vanilla butter cookies, espresso and gelato
choice of: vanilla bean caramel swirl malted chocolate mallow crunch cheddar brownie chunk
gelato 4
(by the scoop)
vanilla bean caramel swirl cheddar brownie chunk malted chocolate mallow crunch passionfruit creamisole

cafe avec

1 oz espresso + 1 oz brandy/judo mirto 2 ea
seasonal metric coffee + direct trade 4
metric binary espresso 5
cappuccino 5
latte 5

tea by rare tea cellars
emperor’s jasmine pearls 7
crema earl grey 7
horchata chai 6
gingerbread dream roomos 6
emperor’s chamomile citron 7

rare tea cellars black citron iced tea 4
housemade lemonade 4
san pellegrino pompelmo 3
ginger beer 4
coke, diet coke, sprite, ginger ale 5

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.