



"S & N"

DAILY OYSTER SELECTIONS*
by the half dozen & untraditional garnishes
\$18

SHELLS & MEAT
Bateau:*
12 oysters, 6 clams, 2 house charcuterie & untraditional garnishes
\$48

Grande Bateau:*
36 oysters, 12 clams, house charcuterie & untraditional garnishes
\$120

Shared Suppers

"MR. MCGREGOR'S BUTTERMILK FRIED RABBIT" \$75
lettuces, radishes & carrot harissa

PIG'S HEAD GABACHO STYLE \$65
cabbage escabeche, charred red fresnos & tomatillo salsa

28 DAY AGED FOUR POUND PIN BONE STEAK* \$120
seasonal vegetables & bone marrow dip

Hors d'Oeuvres

FRENCH ONION DEVILED EGGS*
caramelized onions, schmaltz & fried onions
\$12

AROUND THE WORLD IN 8 HAMS
seasonal remoulade
\$25

3 LITTLE PIGS
country ham, porcini-dusted "porkcorn" & "trottertots"
\$15

PIG'S EARS
herbs & lime
\$7

Starters & Salads

- ARUGULA & STRAWBERRIES**
almonds, pecorino & pinot noir vinaigrette..... **\$12**
- TOMBO CRUDO***
vietnamese herbs & rice cracker..... **\$14**
- BEEF TARTARE***
egg yolk, grilled bread & lettuces..... **\$16**
- GRILLED CHEESE***
taleggio, duck egg & honey..... **\$14**
- AVOCADO SALAD**
labneh, radish, black lime & cucumber..... **\$13**
- BIRDSEED FALAFEL**
carrot harissa & persian cucumber..... **\$12**

Pasta & Grains

- FETTUCCINE**
seasonal vegetable sugo & parmigiano-reggiano..... **\$20**
- RIGATONI**
pork ragu, oregano & parmigiano-reggiano..... **\$24**
- FREGOLA**
crab, calabrian chilis, lemon & parsley..... **\$23**
- RISOTTO**
peas, mint & pecorino..... **\$20**

Suppers

- LOCAL HALIBUT** marinated mussels, gigante beans & local olive oil..... **\$32**
- STUFFED TROUT MEUNIERE** capers, brown butter & fingerlings..... **\$30**
- CHARCOAL ROASTED CHICKEN** artichoke barigoule & garlic chive salsa..... **\$30**
- JACKRABBIT BURGER*** cheddar, bacon & tomato jam (add sizzled egg +2, add foie gras +20)..... **\$17**
- LAMB LOIN*** zucchini, garlic & mint salsa verde..... **\$30**
- BACON CHOP** cabbage "al pastore", pickled onions, radish & cilantro..... **\$32**
- FLAT IRON STEAK*** charred walla walla onion rings & broccoli di ciccio..... **\$35**
- BUTCHER'S CHOICE** chef's daily creations..... **\$MP**

Daily Requirements

- DUCKFAT CAULIFLOWER** mint & chilis..... **\$8**
- HOUSE POTATOES** smoked aioli, horseradish & lemon..... **\$8**
- WILD MUSHROOMS**..... **\$9**
- MARKET VEGETABLES**..... **\$8**

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more