



Hors d'Oeuvres

TOASTED NUTS & HERBS
smoked almonds, hazelnuts, cashews, sage & rosemary
 \$6

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

PIG'S EARS
herbs & lime
 \$7

BRUSCHETTA
roasted asparagus, mushroom, & ricotta
 \$12

4 HAMS TO FREEDOM*
chef's selections

\$18

DAILY OYSTER SELECTIONS*
by the half dozen & untraditional garnishes

\$18

POWER LUNCH

"20 in 20"

soup, salad or bruschetta

daily fish, italian dip, or grilled cheese

cookies on the go

(3 courses in twenty minutes)

\$20

Sides

HOUSE POTATOES*
lemon, horseradish & smoked aioli
 \$7

DUCKFAT CAULIFLOWER
mint & chilis
 \$8

GNOCCHI
sage & brown butter
 \$7

MARKET VEGETABLES
 \$7

Starters & Salads

- AVOCADO SALAD** *labneh, radish, black lime & cucumber* \$11
- BUTTER LETTUCE*** *shaved vegetables, champagne vinaigrette & puffed grains (add chicken or daily fish +10)...* \$14
- TOMBO CRUDO*** *vietnamese herbs & rice cracker*..... \$14
- SMOKED SALMON*** *avocado, roe, radish & grilled bread*..... \$15
- ARUGULA & STRAWBERRIES** *almonds, pecorino & pinot noir vinaigrette* \$11

Main

- KING SALMON*** *pole bean almandine & sorrel yogurt* \$25
- PORK BELLY SANDWICH*** *fried oysters, umami mayo, pickled carrots & cilantro*..... \$15
- GRILLED LITTLE GEM NICOISE*** *potato, radish & confit albacore*..... \$19
- GRILLED CHEESE*** *talleggio, duck egg & honey*..... \$14
- JACKRABBIT BURGER*** *cheddar, bacon & tomato jam (add sizzled egg +2, add foie gras +20)*..... \$16
- HOUSEMADE FETTUCCINE** *seasonal vegetable sugo & parmigiano-reggiano* \$16
- STEAK & FRITES*** *hanger steak, frites, & chili aioli*..... \$25
- FRIED CHICKEN SANDWICH*** *maple aioli, hot sauce & grandma Helen's pickles* \$15
- GRANDMA ROSALIE'S ITALIAN DIP** *meatball, provolone & marinara*..... \$15

*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