



EST. 2017

FOOD DRINK

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

"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

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, cilantro & persian cucumber..... \$12

Pasta & Grains

MALFADINE

seasonal vegetable sugo & pecorino romano..... \$20

ORECCHIETTE

pork ragu, oregano & parmigiano-reggiano..... \$24

FREGOLA

crab, calabrian chilis, fennel & lemon..... \$23

PACCHERI

cherry tomatoes, basil, garlic & seasoned breadcrumbs..... \$20

Suppers

LOCAL FISH marinated mussels, summer minestra, black lime & local olive oil..... \$32

WHOLE ROASTED EGGPLANT cucumber, cherry tomato, mint, tahini & ricotta salata..... \$24

CHARCOAL ROASTED CHICKEN artichoke barigoule & garlic scape salsa..... \$30

LAMB LOIN* zucchini, heirloom tomato panzanella & bagna cauda..... \$30

BACON CHOP cabbage "al pastore", pickled onions, radish & cilantro..... \$32

FLAT IRON STEAK* charred walla walla onion rings, broccoli di ciccio & pickled peppers..... \$35

JACKRABBIT BURGER* tillamook smoked cheddar, B&B pickles & house spread..... \$17
(add heirloom tomato +1, add bacon, avocado or sizzled egg +2, add foie gras +20)

BUTCHER'S CHOICE chef's daily creations..... \$MP

Daily Requirements

DUCKFAT CAULIFLOWER mint & chilis..... \$8 **HOUSE POTATOES** smoked aioli, horseradish & lemon..... \$8
WILD MUSHROOMS capers & parsley..... \$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