

## SMALLER

### MARINATED OLIVES 6

### CRUDITÉS 12

raw, cured, and pickled things

### CHIPS & DIP 14

tonnato, house-made chips, capers

### \*SCALLOP CRUDO 15

cucumber-licorice vinaigrette, rhubarb, black lime, cilantro

### FRIED HALLOUMI & PANISSE 16

shishito, olive, jalapeno, buttermilk dressing

### LETTUCES & HERBS 14

pepitas, yarmuth farms chevre

### \*STEAMED MANILA CLAMS 19

french masala, summer squash, potato, grilled bread

### \*GRILLED OCTOPUS SALAD 20

beet taramasalata, roasted radish, soft herbs

### WOOD-FIRED GIGANTES BEANS 12

tomato, marjoram, feta, breadcrumbs

## LARGER

### GEMELLI 23

charred corn, marinated mushrooms, fresh sheeps cheese

### PAN SEARED BLACK COD 35

great northern bean, lacinato kale, calabrian chiles

### GRILLED PORK PANZELLA 25

charred avocado, mustard frill, green strawberry, fish sauce vinaigrette

### WOOD-OVEN ROASTED RAINBOW TROUT 27

spring pea salsa verde, smoked almond, mint

### BRAISED LAMB SHOULDER 37

tzatziki, flatbread, herb salad

## SIDES

### ROASTED BUTTERNUT SQUASH 10

grilled treviso, hazelnut, gremolata

### \*FRIED POTATOES 10

preserved lime, spicy aioli, scallion

### SUMMER BEANS "PORT FONDA" 11

spicy tomato sauce, nuts, sesame, basil

KEEP YOUR SHIP TOGETHER

