

## SMALLER

### MARINATED OLIVES 6

### CRUDITÉS 12

raw and pickled things

### CHIPS & DIP 14

tonnato, house-made chips, capers

### \*BLUE PRAWN CRUDO 15

micro cilantro, aquachile, persian cucumber

### BURRATA 15

rhubarb, basil, grilled levain

### LETTUCES & HERBS 14

pepitas, fromage blanc

### STEAMED MANILA CLAMS 19

saffron fish broth, pimenton butter, grilled bread

### CRISPY OCTOPUS SALAD 20

cauliflower, giardiniera, soft herbs

## LARGER

### STINGING NETTLE RISOTTO 23

spring onion, roasted garlic, whipped goat cheese

### PAN SEARED HALIBUT 35

tahini yogurt, pearl cous cous, walnut-cilantro relish

### FIRE ROASTED PORK CHOP 27

green garlic, chickpea, taggiasca olives

### WOOD FIRED HALF CHICKEN 27

english peas, pickled fresno, mint

### BRAISED SHORT RIBS 37

turnips, fava beans, horseradish creme

## SIDES

### ASPARAGUS 13

brown butter, harissa creme fraiche, cured egg yolk

### \*FRIED POTATOES 10

preserved lime, spicy aioli, scallion

### WOOD FIRED BRUSSEL SPROUTS 12

oregano vinaigrette, slivered almond, pecorino

KEEP YOUR SHIP TOGETHER



\*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk.