

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

farro, anchovy parsley butter, green harissa, grilled bread

*GRILLED OCTOPUS SALAD 20

beet taramasalata, roasted radish, soft herbs

WOOD-FIRED GIGANTES BEANS 12

tomato, marjoram, feta, breadcrumbs

LARGER

MUSHROOM RISOTTO 23

pecorino, pine nuts, pickled red onions, tarragon

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

GREEN BEANS "PORT FONDA" 11

spicy tomato sauce, nuts, sesame, basil

KEEP YOUR SHIP TOGETHER

