

terroir

FENNEL & APPLE SALAD, Celery, Peanut Brittle, Nuoc Cham 8.

BEETS & BURRATA, Banyuls Vinaigrette 14.

CRISPY CAULIFLOWER, Black Bean, Peanut, Chili Oil, Fried Garlic 9.

CHARRED GREENS, Green Chili Emulsion 8.

BRUSSELS SPROUTS, Crispy Bacon, Shallots, Sherry Vinegar 8.

FRIED SQUID, Black Aioli, Pickled Chilis, Pimenton 13.

FLUKE CEVICHE, Salsa Verde, Watermelon Radish, Kumquat 15.

FRIED OYSTERS, Bacon Onion Jam, Pickled Mustard, Lime 13.

SHRIMP TEMPURA, Smoked Chile Hollandaise, Bonito 16.

GREEN CHILE WINGS, Honey, Lime, Mint 13.

STEAMED MUSSELS, Coconut Curry, Shrimp Crackers 14.

VEAL & RICOTTA MEATBALL HERO 15.

PORK BELLY SLIDERS, Pickled Pineapple, Hoisin BBQ, Crispy Herbs 17.

SHORT RIB HASH, Sweet Potato, Spicy Mayo, Fried Egg 18.

little bar snacks*

DEVEILED EGGS 4.

MOROCCAN-SPICED POPCORN 4.

BBQ CHIPS 4.

SMOKEY ALMONDS 6.

MARINATED OLIVES 8.

BLISTERED SHISHITO PEPPERS 8.

PICKLES 6.

CHICKEN LIVER TOAST 8.

***BAR SNACK HAPPY HOUR: EVERYTHING \$2.00 OFF**

oysters* 2.75 EACH

FIN DE LA BAI (New Brunswick) / BARNSTABLE (Massachusetts)

CEDAR ISLAND (Rhode Island) / BARCAT (Virginia)

All oysters served with dill pickle vinegar, cocktail sauce, hot sauce.

***OYSTER HAPPY HOUR: SELECT OYSTERS 1.25 EACH**

HAPPY HOUR: 4:00PM - 6:00PM AND 11:00PM - CLOSE, EVERY DAY

chef de cuisine: Andrew Riccatelli

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

cheese & charcuterie combos

- JANE JACOBS Three Cheeses + Three Meats 36.
ANTHONY LISPENARD Five Cheeses + Five Meats 52.
HOOK & LADDER #8 Seven Cheeses + Seven Meats 63.

cheese

SOFT/BLOOMY/SEXY

- KINDERHOOK Pasteurized Sheep – New York 8.
CREMEUX DE BOURGOGNE Pasteurized Cow – France 5.
ROBIOLA BOSINA Pasteurized Cow & Sheep – Italy 6.

SOFT/STINKY

- PATA CABRA Pasteurized Goat – Spain 6.
ROLLRIGHT Pasteurized Cow – England 10.

SEMI-FIRM/EARTHY/OUTLIERS

- MAGGIE'S ROUND Raw Cow – Massachusetts 7.
OGLESHIELD Raw Cow – England 7.
FIRM/SMOOTH & HARD/NUTTY
VERANO Raw Sheep – Vermont 8.
CONSIDER BARDWELL'S RUPERT Raw Cow – Vermont 7.
WRANGEBACK Raw Cow – Sweden 8.
ALEX Raw Cow – Germany 6.
FIORE SARDO Raw Sheep – Italy 5.

BLUE/SALTY & SWEET

- POINT REYES "ORIGINAL BLUE" Raw Cow – California 5.
PRIA AZUL Pasteurized Cow / Sheep / Goat – Spain 6.

THREE CHEESE PLATE 19./FIVE CHEESE PLATE 29./SEVEN CHEESE PLATE 38.

all cheese served with raisin / walnut bread & cranberry jam

charcuterie

- CACCIATORE Olympic Provisions – Portland, OR 7.
SAUCISSON Olympic Provisions – Portland, OR 7.
BRESAOLA Salumeria Biellese – New York City, NY 7.
ROSETTE DE LYON Salumeria Biellese – New York City 5.
COPPA Zoe's Meats – Santa Rosa, CA 6.
PROSCIUTTO Zoe's Meats – Santa Rosa, CA 6.
SOPRESSATA Creminelli – Salt Lake City, UT 6.
PICCANTE SALAMI Framani – Berkeley, CA 6.
WILD BOAR SALAMI Creminelli – Salt Lake City, UT 7.
ASSORTMENT OF ALL THE CHARCUTERIE 34.

charcuterie wine... aka LAMBRUSCO from Emilia-Romagna

- Rosso dell Antica* (6 gr. acidity / 6.5 gr. residual sugar), Bertolani, 2015 17. 375ml.
Dolce Fiore (6.5 gr. acidity / 67 gr. residual sugar), Bertolani, 2015 17. 375ml.

sweets

- CHOCOLATE CUSTARD 4. accompany with a glass of Broadbent 5 Year Reserve Madeira 9.combo
VANILLA CRÈME BRÛLÉE 4.
CARAMEL APPLE BREAD PUDDING (15 MINUTE FIRE TIME) 4.

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