

FOR THOSE OF US WITH DIETARY RESTRICTIONS

we'll keep it super simple: below you'll see some icons with common food allergens **if you see the icon** next to a menu item, **the allergen is present** in the dish. please consider this when ordering.

please note that while we do our best to account for dietary restrictions, all food is prepared in an environment where it may come in contact with common allergens

GL gluten **GA** garlic **N** nut **D** dairy **SHF** shellfish **S** soy **P** pork

appetizers

WARM OLIVES GA chilis, citrus	8	FRICO GRILLED CHEESE GL GA D P burrata, fennel sausage, pickled peppers, old balsamic	14
STEAK TARTARE TOAST GA GL salsa verde, mustard aioli, little pickles	15	HUMMUS GL GA crispy chickpeas, naan, pita, cucumber, picholine olives	14
GRILLED OCTOPUS "HOT DOG" SLIDERS D GA S orange, black garlic aioli, slaw	22	BUTCHER'S MEATBALLS ricotta, grana padano	13
SEARED YELLOWFIN TUNA* yuzu kosho tahini sauce, cucumber, avocado	17	CRISPY SPICY CHICKPEAS	7
ROASTED SPINACH BLUE CRAB DIP GL D SHF GA pita chips, naan	21	CRISPY CALAMARI GL GA D S gochujang bbq, furikake	16

flatbreads **GL GA D**

FRESH MOZZARELLA san marzano tomatoes, parmesan, basil	15	CHORIZO P smoked mozzarella, fingerlings, roasted tomato, scallion	16
SOPPRESSATA P poblano peppers, tomatillo, fresh mozz	16	ROASTED MUSHROOM alpha tolman, kale, shallot confit	18

salads **GA**

LITTLE GEM CAESAR GL D watermelon radish, croutons, frico, traditional dressing	14	GREEK SALAD GL D feta, pepperoncini, olives, pickled tomato, cucumber	15
KALE & QUINOA D N dried apricots, grana padano, almonds, yogurt, preserved lemon vinaigrette	15	CHOPPED SALAD D P GL GA speck, fried chickpeas, provolone, pepperoncini, castelvetrano olives, croutons, creamy italian	15

ADD-ONS : chicken breast 9 | 8oz hanger steak* 12 | shrimp 12 | salmon 12

plates

served with your choice of fries or a nice little salad (except market fish)

FRIED CHICKEN SANDWICH D P GL bacon butter, pickles, hot sauce	19	SHORT RIB & BRISKET CHOPPED CHEESE SANDWICH GA D GL ciabatta, black pepper aioli, cherry peppers, duck fat onions, guyère	21
MARKET FISH	MP	BURGER* GA D GL 2-year grafton cheddar, caramelized onions, brioche, sour pickle	22
ROASTED CAULIFLOWER SANDWICH GA D GL curry aioli, pepper jam, jalapeño jack	17	GRILLED LAMB SANDWICH* GA D GL ciabatta, grilled lettuce, harrisa, goat cheese, salsa verde	21
CHEF'S DAILY PANINI GL	MP		
PULLED PORK CONFIT PRETZEL SANDWICH green apple, sweet mustard, mayo, cider vinegar slaw	19		

sides

RAMEN-SPICED SHISHITOS GL GA S vinegar honey	10	CRISPY BRUSSELS SPROUTS D GL GA sweet chili, fish sauce	10
HAND CUT FRIES	7	MAC N' CHEESE D GL	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

EXECUTIVE CHEF: JEFF HASKELL | CHEF DE CUISINE: ALEX MIXCOATL