



# BILL OF FARE

## small plates

TOMATO-BACON BISQUE 11

WARM OLIVES 7

FRIED CHICKEN SLIDERS 16  
buttermilk, bacon butter, hot sauce

SEARED TUNA 17  
yuzu kosho tahini sauce, avocado

OCTOPUS CARPACCIO 18  
chorizo vinaigrette,  
crispy potatoes, aioli

LITTLENECK CLAMS 19  
smokey dashi bacon broth, fingerlings

BUTCHER'S MEATBALLS 13  
grana, ricotta,  
sauce, crusty bread

"RAMEN-SPICED" SHISHITOS 12  
miso ranch

FRESH MOZZARELLA FOR TWO 18  
made to order, with foccacia  
& calabrian chile butter + evoo

HUMMUS 14  
crispy chickpeas,  
laffa bread, cucumber

### cheese & charcuterie

daily artisanal selection  
with accoutrements

cheese 21 charcuterie 22

### east & west coast oysters

half dozen 18 - full dozen 36

## flatbreads

MARGHERITA 16  
sauce, basil, fresh  
mozzarella, grana-padano

FENNEL SAUSAGE 17  
burrata, sauce, pepperoncini,  
caramelized onion

ROASTED MUSHROOM 18  
alpha tolman, kale,  
shallot confit

PEPPERONI 17  
smoked mozz,  
pickled chiles, honey

## salads

ROASTED BEET SALAD 14  
honeycrisp apple,  
vegan hazelnut citrus dressing

ARUGULA 13  
tomato, fennel, onion,  
parm, lemon vin

GREEK SALAD 15  
feta, pepperoncini, olives,  
pickled tomato, cucumber

CAESAR 14  
little gems, croutons,  
watermelon radish,  
crispy parm

add: boquerones 3

KALE 14  
kung pao Dressing, citrus,  
cashews, crispy crunchies

### add

hanger steak 13    salmon 13    veggie burger 9  
grilled chicken 9    grilled shrimp 12

## mains

8 oz HANGER STEAK 24

16 oz BONELESS RIBEYE 41

PORK SHANK 27  
braised collard greens,  
heirloom beans,  
pomegranate gremolata

HALF CHICKEN  
COOKED UNDER A BRICK 29  
roasted garlic, charred lemon

SEARED SEA SCALLOPS 34  
sunchokes, green apple  
& brussels slaw, crispy pancetta

GRILLED BRANZINO 29  
ginger, castelvetro olives,  
almonds, crispy broken potatoes

TRUE NORTH SALMON 29  
ginger soy glaze,  
squash, swiss chard

RIGATONI 16 / 26  
lamb ragu, grana-padano,  
black truffle

MAC & CHEESE 16 / 26  
shells, grafton cheddar,  
buttered crumbs

## burger & sandwich

served with kettle chips or arugula salad - substitute fries 4

BURGER 18  
brioche, sour pickle,  
choice of cheese  
add : avocado 4

LAMB BURGER 23  
peperonata, goat cheese,  
harissa aioli

FRICO GRILLED CHEESE 17  
cave-aged cheddar,  
gruyère

SOUP & SANDWICH\* 20  
pq grilled cheese,  
tomato-bacon bisque

FRENCH DIP 20  
gruyere, caramelized onion,  
horseradish aioli, miso au jus

QUINOA VEGGIE BURGER 18  
chipotle aioli, feta yogurt, pickles

\* not served with kettle chips or arugula salad

## sides

MASHED POTATOES 10  
truffle butter

HOUSE CUT FRIES 7

GRILLED BROCCOLINI 10  
preserved lemon romesco, almonds

EGGPLANT FRENCH FRIES 10  
curry aioli

WILD & CULTIVATED MUSHROOMS 12

CRISPY BRUSSELS SPROUTS 10  
sweet chile, fish sauce

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

executive chef:  
PETER JIN



culinary director:  
JEFF HASKELL