

# Dinner

## FIRST

MERGUEZ LAMB MEATBALLS 14  
*golden raisin pesto, yogurt*

WARM BREAD 8  
*olives, cultured butter, evoo*

NYC BURRATA 18  
*grilled stone fruit, bacon*

PORK BELLY BAO BUNS 16  
*mike's hot honey, kewpie, pickled watermelon*

GRILLED OCTOPUS 18  
*green romesco, crispy polenta, agrodolce*

TUNA CRUDO 18  
*strawberry ponzu, avocado, sesame crumble*

THAI TOFU TACOS 14  
*charred onion aioli, mint*

OYSTERS MP  
*accoutrements*

SMOKED CARROT HUMMUS 13  
*laffa bread, harissa, sesame*

AVOCADO FRIES 14  
*gochujang aioli, furikake*

FRIED GREEN TOMATOES & STRACCIATELLA 14

## TODAY IS...

*a little something for those days... 4 - 7 p.m.*

**MONDAY:** MOULES FRITES 20  
*mussels, fries, draft beer*

**TUESDAY:** TOFU TUESDAYS  
*chef steph's weekly special*

**WEDNESDAY:** WINE & BURGER 21  
*glass of select wine, and choice of burger or fish sandwich*

**THURSDAY:** DOLLAR OYSTERS

**FRIDAY:** FISH TACOS 4.50 PER TACO

## OWN IT

16 OZ RIBEYE 42

SIMPLE GRILLED FISH MP

8 OZ HANGER STEAK 23

NEW ZEALAND LAMB CHOPS 27

## SAUCE IT

SALSA VERDE

BORDELAISE

PANCETTA BROWN BUTTER

SOY GINGER

CUCUMBER RAITA

BUTTER

## MAIN

SEA SCALLOPS 32  
*charred tomato, crispy fingerlings, corn, merguez crumble*

PAN ROASTED TRUE NORTH SALMON 32  
*snap peas, serrano ham, mango relish*

OWEN'S SHRIMP PAD THAI 27  
*bok choy, carrots, peanuts*

BLUE CRAB CARBONARA 29  
*spaghetti, guanciale, calabrian chilies, basil crumbs*

TRADEMARK'S BRICK CHICKEN 28  
*cherry peppers, lemon, fingerlings*

ELOTE RISOTTO 25  
*grilled baby corn, guajillo aioli, feta, cilantro*

FALAFEL WAFFLE 23  
*roasted vegetables, spicy chickpeas, herbed labneh*

ALMOND RICOTTA RAVIOLI 26  
*gochujang, kaffir lime, coconut milk, charred scallion*

## SALADS

PANZANELLA 15  
*watermelon, tomato, croutons, marinated feta, apple cider, basil*

BROKEN WEDGE 15  
*little gems, bayley hazen blue, buttermilk, fried onions, bacon*

MR. WILSON'S CHOPPED SALAD 14  
*baby zucchini, golden raisins, quinoa, arugula, pumpkin seeds, ginger tahini*

CHILLED SESAME NOODLES 14  
*soy egg, miso mushrooms + tomatoes, tatsoi*

## ADD-ONS

TRUE NORTH SALMON 12

SHRIMP 12

HANGER STEAK 14

CHICKEN 9

## SANDWICHES

THE WILSON BURGER 21  
*sweet mustard, gruyère, horseradish aioli, bacon jam add avocado +3*

THE JACKIE WILSON GRILLED CHICKEN CLUB 17  
*ranch aioli, pancetta, avocado, tomato*

CHIA & CHICKPEA BURGER 19  
*our take on the veggie burger with cashew cheese, pickled carrots, little gem lettuce*

## SIDES

EVOO SMASHED NEW POTATOES *lemon herb aioli* 9

CRISPY POLENTA *cherry pepper remoulade* 10

GRILLED BABY CORN + SNAP PEAS *green romesco* 9

FRIES 7

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

EXECUTIVE CHEF: STEPHANY BURGOS  
CULINARY DIRECTOR: JEFF HASKELL

