



## to start

WARM OLIVES	7	OCTOPUS CARPACCIO	18
FRIED CHICKEN SLIDERS buttermilk, bacon butter, hot sauce	16	chorizo vinaigrette, crispy potatoes, aioli	
BUTCHER'S MEATBALLS grana, ricotta, sauce, crusty bread	13	CHEESE	21
SEARED TUNA yuzu kosho tahini sauce, avocado	17	daily artisanal selection with accoutrements	
HUMMUS crispy chickpeas, laffa bread, cucumber	14	CHARCUTERIE	22
		daily artisanal selection with accoutrements	

## flatbread

MARGHERITA sauce, basil, fresh mozzarella, grana-padano	16	ROASTED MUSHROOM alpha tolmán, kale, shallot confit	18
FENNEL SAUSAGE: burrata, sauce, peperoncini, caramelized onion	17	PEPPERONI smoked mozz, pickled chiles, honey	17

## main

sandwiches served with kettle chips  
or arugula salad

BURGER brioche, sour pickle, choice of cheese add : avocado 4	18
LAMB BURGER peperonata, goat cheese, harissa aioli	23
FRENCH DIP SANDWICH gruyère, caramelized onion, horseradish aioli, miso au jus	20
RIGATONI PASTA lamb ragu, parmigiano-reggiano, black truffle	16 / 26
BAR STEAK & FRIES a nice little salad	33
QUINOA VEGGIE BURGER chipotle aioli, feta yogurt, pickle	18

## salad

CAESAR little gems, croutons, watermelon radish, crispy parm add: boquerones 3	14
GREEK SALAD feta, peperoncini, olives, pickled tomato, cucumber	14
KALE kung pao dressing, citrus, cashews, crispy crunchies	14
add to any salad:	
hanger steak	13
grilled chicken	9
king salmon	13
grilled shrimp	12
veggie burger	9

## sides

EGGPLANT FRENCH FRIES, CURRY AIOLI	10	CRISPY BRUSSELS SPROUTS sweet chile, fish sauce	10
MASHED POTATOES white truffle, butter	8	WILD AND CULTIVATED MUSHROOMS	11
HOUSE CUT FRIES	6		