

SNACKS

⑦ MARINATED OLIVES 7
citrus, rosemary, chili

④ SPICED NUTS 9
smoked paprika

④ POTATO CHIPS 5
herbs

④ SNACK TRIO 10
olives / chips / nuts

APPETIZERS

SALUMI & CHEESE BOARD 38
pickled vegetables, horseradish mustard, toasted bread

④ HOUSE MADE CORN BREAD 10
medjool date butter, espelette pepper

TUNA TARTARE 23
avocado, habanero chili, sesame oil, chicharrón

CRISPY CALAMARI 24
curry leaf, aji amarillo, Chef Freddy's hot sauce

④ BURRATA 19
spring vegetables, marinated strawberry
basil, aged balsamic

④ KAMPACHI CRUDO 20
champagne mango, kumquat, serrano chili, crispy garlic

ROASTED SHRIMP 23
coco bean, chorizo, lime, toasted breadcrumb

WAGYU BEEF EMPANADAS 19
smoked gouda, sauce mojo, cilantro aioli

SALADS

④ BABY ICEBERG WEDGE 18
oven dried tomato, sugar snap pea, point Reyes
bay blue dressing, crispy shallot

④ LITTLE GEM 19
cured lemon, pecorino romano, crème
fraîche dressing, rosemary breadcrumb

④ KALE & CABBAGE 19
miso-sesame dressing, asian pear, ricotta salata



ENTREES

④ ROASTED CHICKEN 34
green harissa-labneh, spring onion, castelvetrano olive
preserved meyer lemon jus

④ DRY AGED STRIPLOIN 53
crispy fingerling potato, parmigiano
reggiano, sauce au poivre

④ CRISPY BRANZINO 35
baby artichoke, oven dried tomato, saffron

④ FAROE ISLAND SALMON 32
raisin purée, cauliflower, toasted almond

④ SEARED SCALLOPS 37
english pea purée, morel mushroom, tarragon

④ BAKED RICOTTA CANNELLONI 28
forest mushroom, pickled ramp, parmigiano reggiano

SPINACH CAMPANELLE 26
bolognese ragù, parmigiano reggiano

SMASHED CHEESEBURGER 28
cheddar, everdene sauce, lettuce, tomato,
dill pickle, french fries

SIDES

④ GREENMARKET VEGETABLES 13
thyme, chives

④ GRILLED BROCCOLI DI CICCIO 13
miso, shiso, crispy ginger

④ FRENCH FRIES 9
fried herbs

④ FOREST MUSHROOMS 14
garlic, thyme