



## Small Plates

JAPANESE MILK BREAD SESAME & WHIPPED HONEY BUTTER & SEA SALT 10

BEEF TARTARE CRISPY RICE & BLACK TRUFFLE & HAZELNUT & EGG YOLK JAM 18

SPICY CUCUMBER WASABI SESAME SEEDS & PONZU VINAIGRETTE 12

FRIED BRUSSEL SPROUTS THAI CHILI SAUCE & SESAME SEEDS & CRISPY SHALLOT 16

BLISTERED SHISHITO PEPPERS CHILI GINGER & PEANUTS & SCALLIONS 14

CRISPY CAULIFLOWER FETA & TOMATOES & PICKLED FRESNO CHILI & GREEN GODDESS 16

SMASHED AVOCADO RED ONION & CILANTRO & JALAPEÑOS & TORTILLA 14

BAHARAT SPICED LAMB HUMMUS & PINE NUTS & MINI PITA 14

CHICKEN SOUP DUMPLINGS PONZU & CHILI CRISP & SCALLION 16

MINI TOSTADAS BRAISED PORK & COTIJA & AVOCADO & POBLANO CREMA 14

FRIED OYSTERS POTATO AND LEEK & HABENERO BUTTER 16

CHICKEN TORTILLA SOUP CILANTRO & GUAJILLO CHILI 14

## Sushi and Crudo

HAMACHI SASHIMI CHARRED JALAPENO & PONZU & YUZU 21

SPICY CRAB ROLL CUCUMBER & AVOCADO & TEMPURA BITS & BLACK GARLIC MISO 14

SMOKED SALMON ROLL CREAM CHEESE & AVOCADO & CUCUMBER & EVERYTHING SPICE 15

TUNA CRUDO CRISPY WONTON & AVOCADO & WASABI AIOLI & WAKAME 21

SPICY TUNA ROLL YUZU TOBIKO & AVOCADO & SCALLION 16

SHRIMP TEMPURA ROLL CARAMELIZED MISO AIOLI & CHILI CRISP 15

## Salad

HOUSE SALAD CRISPY QUINOA & TRUFFLE & SHERRY VINAIGRETTE 16

ORGANIC ROMAINE PARMESAN & TUSCAN KALE & SHALLOT & SOURDOUGH CROUTONS 16

ARUGULA & KOHLRABI HONEYCRISP APPLE & GOAT CHEESE & MARCONA ALMONDS 16

BABY MIXED GREENS BANYULS VINEGAR & MANCHEGO CHEESE 16

SALAD WITH CHICKEN 28 SKIRT STEAK 34 SHRIMP 32 SALMON 37

## Mains

SMASH BURGER ONIONS & MUSHROOMS & NEW SCHOOL AMERICAN & BACONAISSE & PICKLED TOMATO 25

PRIME FLAT IRON STEAK FRIES & AJI AMARILLO & AVOCADO CHIMICHURRI 40

RIGATONCINI PASTA SPICY VODKA SAUCE & GUANCIALE & STRACCIATELLA 26

TAGLIATELLE "CACIO E PEPE" OISHI SHRIMP & PECORINO & BASIL & SPINACH 30

WILD BLACK SEA BASS TUSCAN KALE & CHANTARELLE MUSHROOMS & MUSTARD BUTTERMILK SAUCE 36

HIDDEN FJORD SALMON ORGANIC SPINACH & LEMONGRASS & COCONUT MILK & CHILI CRISP 37

BLACKENED HALIBUT ANDOUILLE SAUSAGE & WHITE GRITS & POBLANO PEPPERONATA 42

CHILI RUBBED SKIRT STEAK FRIED RICE & CILANTRO & LIME 34

PINEAPPLE - SOY BRAISED SHORT RIB JASMINE RICE & EDAMAME & WILD MUSHROOMS 40

SQUID INK LOBSTER LINGUINI CHERRY TOMATOES & LEMON BREAD CRUMBS & CHILI OIL 38

CHICKEN PAILLARD BABY ARUGULA & WHITE BEAN SALAD & CRISPY PARMESAN 29

SMOKED DUCK BREAST BABY CARROTS & BRUSSELS SPROUTS & FIGS & HAZELNUTS 36

BBQ MUSHROOM TACOS SHREDDED CABBAGE & AVOCADO & QUINOA 26

BIRRIA TACOS BRAISED BEEF & OAXACA CHEESE & RICE AND BEANS 28

*If you have any food allergies, please speak to the owner, manager, chef or your server*

*Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness*

*Chefs: Albert DeAngelis, Matthew McNerney, Jose Zapata*