

HAMACHI CRUDO 18

Changes Daily | gf,df

HOUSE-MADE RICOTTA + PERENN BREAD 13

Truffle Honey, Flowers, Cracked Black Pepper, Griddled Bread | v

FRIED HALLOUMI 12

Wild Flower Honey, Cracked Black Pepper, Fennel Pollen | gf,v

KATAIFI PRAWNS 18

Tomato, Orange + Herbs, Calabrian Chili Labneh

PERENN SOURDOUGH BREAD + DAILY BUTTER 6

CHICORY SALAD 14

Pear, Manchego, Toasted Walnut Butter | gf, v

ROASTED BEETS 12

Beets, Labneh, Pistachio, Orange, Maldon, Picked Herbs | gf,v

ROTISSERIE CARROTS 13

Whipped Feta, Silk Chili Butter, Orange, Picked Herbs, Honey | gf,v

HERBY GREEN SALAD 10

Leafy Greens, Lemon Vinaigrette, Tarragon, Chives | gf,df,v

CRISPY SCHMALTZ POTATOES 10

Oregano, Chicken Schmaltz, Garlic Sauce | (no schmaltz, v) gf, df

10OZ NIMAN RANCH PORK CHOP 34

Quince Demi, Saurkraut Braised Turnip, Mizuna Salad

SQUID + GIGANTE BEANS 29

Cilantro Chermoula, Toasted Garlic Panko | df

BAVETTE STEAK + CRISPY SCHMALTZ POTATOES 33

Au Poivre Butter, Green Salad, Garlic Sauce | gf

ORGANIC ROTISSERIE 1/4 CHICKEN 29

Spiced Squash, Apple, Mustard Seed, Almond Herb Salad

SEARED SCALLOPS 38

Cauliflower Puree, Caper and Sultana Gremolata | gf, df

LAMB BURGER WITH CRISPY SCHMALTZ POTATOES 25

Pickled Red Onion, Cheddar, Garlic Sauce, Mixed Greens, Mint, Brioche Bun
+ Fried Halloumi +5

OREGANO SWEET POTATO 19

Labneh, Serrano Oil, Mint, Coriander Seed, Garlic Crunch, Scallion | v

CRISPY PANISSE 19

Cauliflower, Caper and Sultana Gremolata | v, gf, df

LITTLE NECK CLAMS 32

Kalamata Olive, Anchovy, Caper, Calabrian Chile, Oregano, Parsley, Citrus, Country Loaf |

Claid

CHEFS TASTING MENU

SERVES 11 | \$60

APPETIZERS

Bread & Butter

Hamachi Crudo

MID

Chicory Salad

or

Rotisserie Carrots

ENTREE

Oregano Sweet Potato

or

Organic Rotisserie Chicken

or

Seared Scallops

DESSERT

Loukoumades

or

Fennel Pollen Soft Serve

or

Pistachio Baklava Soft Serve

gf:gluten free
v:vegetarian
df:dairy free
*spicy



FOR LITTLES (12 AND UNDER)

CHICKEN PLATE Shredded Chicken, Loukoumades, Sliced Cucumbers + Tomatoes 12

KIDS GRILLED CHEESE 8 + Rotisserie Chicken +3

KIDS VANILLA SOFT SERVE 5

Please note that we institute an 18% auto-gratuity for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Truffle Honey, Flowers, Cracked Black Pepper, Griddled Bread | v

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PERENN SOURDOUGH BREAD + DAILY BUTTER 6

ROASTED BEETS 12

Beets, Labneh, Pistachio, Orange, Maldon, Picked Herbs | gf,v

ROTISSERIE CARROTS 13

Whipped Feta, Silk Chili Butter, Orange, Picked Herbs, Honey | gf,v

SQUID + GIGANTE BEANS

herbs, garlic aioli | gf, df

CLAMS ON TOAST 26

little neck clams, vino verde, garlic sauce, griddled sourdough, herbs

ROTISSERIE PORK RIBS 36

1/3 Rack, Fennel Agrodolce, Warm Potato Salad

BAVETTE STEAK + CRISPY SCHMALTZ POTATOES 33

bearnaise mousse, green salad, garlic sauce | gf

ORGANIC ROTISSERIE 1/4 CHICKEN 29

brown cutter corn puree, coriander chimmichuri | gf

SEARED SCALLOPS 38

chermoula, Israeli couscous, apricot

SMASH BURGER 25

snake river beef burger, american cheese, cornichon special sauce, onion, pickles, brioche bun

ROTISSERIE CAULIFLOWER 19

Israeli couscous, apricot, chermoula

gf:gluten free
v:vegetarian
df:dairy free
*spicy



FOR LITTLES (12 AND UNDER)

CHICKEN PLATE Shredded Chicken, Hummus, Pita, Sliced Cucumbers + Tomatoes 12

PITA GRILLED CHEESE 10 + Rotisserie Chicken +3

KIDS VANILLA SOFT SERVE 5

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