Claio

PERENN SOURDOUGH BREAD, SALTY BUTTER + RADISHES 6

HOUSE-MADE RICOTTA + PERENN BREAD 13
Truffle Honey, Flowers, Cracked Black Pepper, Griddled Bread | v

POTATO PAVE 10
Crème Fraiche, Chive | v

HERBY GREEN SALAD 10
Leafy Greens, Lemon Vinaigrette, Tarragon, Chives | gf,df,v

ROTISSERIE DEWDROP CABBAGE 14
Apple Mustard Dressing, Crispy Shallots, Chive | gf, v

ROTISSERIE CARROTS 14
Schmaltz, Aleppo Pepper, Yogurt, Fines Herbes Gremolata

TREVISO SALAD 14
Prosecco Poached Pears, Gorgonzola Dolce, Brown Butter Vinaigrette, Walnut | gf

CRISPY SCHMALTZ POTATOES 10
Oregano, Chicken Schmaltz, Garlic Sauce | (no schmaltz, v) gf, df

CHEFS SEASONAL PASTA 26

PACIFIC ROCK COD 26
Pumpkin Romesco, Herby Grape Salad, Fennel, Hazelnut

N.Y. STRIP STEAK WITH SCHMALTZ POTATOES 58 *
Brandy Peppercorn Sauce, Green Salad, Garlic Sauce | gf

ORGANIC ROTISSERIE 1/4 CHICKEN 29
Toasted Couscous, Braised Shallot, Apricot, Date

SEARED SCALLOPS 38
Pan Seared Scallops, Brown Butter Corn Puree, Sun Gold Tomatoes, Red Pepper Relish | gf

BRAISED PORK SHOULDER 32 *
Barley, Shaved Apple & Butternut Squash Salad, Apple Cider Jus

CHEFS TASTING MENU
SERVES 1 | $60

APPETIZERS
Bread & Butter
Treviso Salad

MID
Potato Pave
or
Rotisserie Carrots

ENTREE
Pasta
or
Organic Rotisserie Chicken
or
Seared Scallops

DESSERT
Loukoumades
or
Fennel Pollen Soft Serve
or
Pistachio Baklava Soft Serve

Cocktail/Wine Pairing +$35

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.*