



BILL OF FARE

small plates

- HOUSE-MADE FOCACCIA 10
evoo, citrus olives
- FRIED CHICKEN SLIDERS 16
buttermilk, bacon butter,
pickled veggies, hot sauce
- SPINACH & ARTICHOKE DIP 16
three cheese, naan bread
- BURRATA 19
watermelon radishes,
toasted focaccia bread
- HAMACHI CARPACCIO 15
passion fruit puree, kimchi, turnips,
watermelon radish, pickled fresnos

boards

- ARTISANAL CHARCUTERIE 25
selection of three,
grain mustard, giardiniera,
cornichons, olives, focaccia
- FARMSTEAD CHEESE 26
selection of three, membrillo,
compote, grapes, honey,
walnut raisin crisp baguette
- MEZZE 21
hummus, tzatziki, olives,
crudité, naan bread

RAW OYSTERS MP east & west coast

- FRIED CALAMARI 21
passata sauce, pickled fresnos, aioli
- SEARED TUNA 22
yuzu kosho tahini sauce, avocado
- GRILLED OCTOPUS 22
balsamic glaze, sweet cherry peppers
- HAND CHOPPED STEAK TARTARE 19
egg yolk, cornichons, capers,
aioli, grilled sourdough
- MAC & CHEESE 18/26
shells, grafton cheddar, taleggio,
gruyère, buttered crumbs, add: bacon +3

flatbreads

- MARGHERITA 18
san marzano, fresh mozzarella, basil
- FUNGHI BIANCA 20
smoked mozzarella, gruyère, taleggio,
arugula, sun-dried tomatoes
- SPECK 21
san marzano, zucchini,
mozzarella, arugula, hot honey
- 'NDUJA 22
saporito sauce, 'nduja butter,
fresh mozzarella, shaved fennel,
red onion, sweet chard, goat cheese

soups & salads

add hanger steak 15 grilled salmon 13
grilled chicken 10 grilled shrimp 14

- TOMATO BACON BISQUE 13
goat cheese, sourdough croutons
- YELLOW TOMATO & PEPPER GAZPACHO 14
shallots, sherry vinegar, cucumber
- TUSCAN KALE CAESAR 15
sourdough croutons, grana padano, charred lemon
- BABY ARUGULA 14
tomato, fennel, red onion, parmesan, lemon vinaigrette
- GREEK SALAD 16
mesclun, kalamata olives, red onion, green peppers,
cucumber, feta, pepperoncini
- WEDGE 16
iceberg lettuce, crispy shallots, cherry tomato,
radishes, everything bagel seasoning,
pickled red onion, blue cheese

burgers & sandwiches

with a nice lil' salad substitute fries +3

- BURGER 23
special blend, american cheese, sour pickle,
special sauce, brioche, add: avocado 4, bacon 3
- LAMB BURGER 25
pepperonata, goat cheese, harissa aioli, brioche
- FRENCH DIP 22
gruyère, caramelized onion,
horseradish aioli, miso au jus
- BLT CHICKEN 20
chipotle aioli, sourdough
- GRILLED CHEESE 17
cheddar, gruyère, sourdough, add: bacon +3
add: cup of tomato bacon bisque +6

mains

16oz RIB EYE
steak sauce, herbed butter 58

- 8oz HANGER STEAK FRITES 36
nice lil' salad, fries
- GRILLED PORK CHOP 34
maple dijon, apple cider, green beans
- VEGETABLE RISOTTO 30
market vegetables
- CRAB CARBONARA 35
nueske's bacon, green peas, calabrian chili,
scallions, parmesan
- ROASTED HALF CHICKEN 36
roasted potatoes, charred carrots,
cipollini onions
- BRANZINO - STEAMED IN A BANANA LEAF 35
fresh ginger, baby bok choy, broccoli rabe,
sesame emulsion, pickled fresnos
- TRUE NORTH SALMON 34
napa cabbage, yellow wax beans,
citrus orange glaze, celery root puree

sides

- FRIES 7
add: truffle oil +4
- YELLOW WAX BEANS 10
- EGGPLANT FRIES 12
- GRILLED ASPARAGUS 10
charred lemon,
lemon zest
- CRISPY SPROUTS 10
sweet chili, scallions,
pickled fresnos

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for those of
us with dietary
restrictions



EXECUTIVE CHEF
FERNANDO SANTIAGO

