



Daily breads w/ choice of butter:
 chili garlic, lemon caper, miso maple
 \$9

+all 3 butters \$7 +add white anchovies \$7 +add caviar \$10

*East coast oysters, house cocktail, ginger mignonette	3/\$12, 6/\$24	*Hamachi crudo, brown butter yuzu vinaigrette, crispy capers	\$21
Jumbo shrimp cocktail, house cocktail, burnt onion dijonnaise	\$21	Tuna carpaccio, bagna cauda, pickled turnip, bonito cream	\$19
		Spicy chilled mussels, tarragon, plantain chips	\$16
Endive, parmesan, panko, cured egg yolk, miso caesar dressing	\$18		
Kohlrabi, castelvetrano olives, marinated feta, mint, crispy chickpeas, sumac, lemon tahini	\$17	Agnolloti, sheeps milk ricotta, lemon, bottarga, herbed panko	\$28
*Deviled eggs, soy marinated, wasabi tobiko, togarashi	4/\$10	Calamarata, shortrib ragu, horseradish cream, rosemary	\$30
Sobrassada bocadillo, sourdough bread, honey	\$14	Pan seared swordfish, polenta aligot, piparra chimichurri, crispy leeks	\$32
Lionsmane skewers, mojo, lime	\$12	Chicken Milanese, romesco, puntarelle, lemon vinaigrette, fiore sardo	\$28
Charred green beans, tonnato, scallion, breadcrumbs	\$11		
Crab croquette, aji amarillo, pepper relish	\$18	*Skirt steak, roasted garlic jus, shoestring fries	\$36
Chicken liver mousse, concord grape, crispy shallots, sourdough	\$21		

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
 A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.