



Dinner Tuesday, June 19, 2018

Executive Chef - Rico Rivera // Sous Chef - Zack Corden

seasonal // organic // sustainable // local

18% gratuity added for parties of 6+ // \$20 corkage fee - 4 bottle max

**small bites**

bread with butter 3

chicharrones with chile & lime 7

marinated olives 4

mixed bar nuts 4

**first course**

**half-dozen Marin Miyagi oysters 19**

sparkling mignonette & cucumber granita

**corn soup 10**

corn & scallion fritter with crème fraîche & basil

**house-made charcuterie 19**

country pâté, rabbit rillettes, coppa di testa & rabbit liver mousse  
with caper berries, grain mustard, onion jam & toast

**house-made burrata 16**

prosciutto di San Daniele, roasted summer squash, Castelvetrano olives  
Calabrian chiles & basil pesto toast

**little gems 11**

Riverdog Farm little gems, avocado, cucumber, radish & mint  
herbed lemon-yogurt dressing, pine nuts, pepitas & sesame seeds

**fritto misto 13**

tempura-fried asparagus, zucchini, spring onion & fennel with herb aioli

**mixed greens 10**

Happy Boy Farm mixed greens with toasted almonds, peaches  
& red wine vinaigrette

**classic shrimp cocktail 13**

**second course**

**steak frites 40**

grilled 11 oz. NY strip steak with herbed frites, sautéed baby spinach  
truffled hollandaise & shaved summer truffles

**halibut 31**

pan-roasted halibut with potato gnocchi, English peas, snap peas  
oyster mushrooms, roasted shallots, pea tendrils & pea purée

**smoked pork chop 29**

applewood-smoked pork chop, mashed potatoes, baby carrots  
haricots verts, cipollini onions & cherry apple cider compote

**chickpea ragu 26**

chickpeas with roasted cauliflower, Maitake mushrooms, baby kale  
pearl onions, rustic romesco sauce, ricotta salata & grilled flatbread

**roasted chicken breast 27**

slow-roasted chicken breast with butter-braised fingerling potatoes  
broccoli di ciccio, grilled bok choy, radish & white wine reduction

**burger 16**

house-ground with caramelized onions, french fries & blue cheese salad  
& house-made pan de mie bun  
add cheddar cheese 17

**sides**

grilled asparagus with truffled hollandaise & summer truffles 12

mashed potatoes & butter 8

sautéed baby spinach with garlic & lemon 7

marinated beets with horseradish crème fraîche 5