



PLATES

SCALLOP CEVICHE*

*mango | avocado | citrus
smoked hawaiian black lava salt*
\$14

OLIVES EN PAPILOTE

house infused oil | garlic torta
\$15

CARPACCIO*

*yuzu aioli | miso crunch | pickled shitake
petite salad | cured yolk snow*
\$19

ARUGULA SALAD

*herbed white balsamic | goat cheese
pistachio | blackberry | red d'anjou pear*
\$14

TRUFFLED POPCORN

grana padano | parsley
\$15

MUSHROOM FLATBREAD

*charred arugula pesto | calabrian chili
mozzarella | ricotta | walnut gremolata*
\$16

BRAISED PORKCHEEK FLATBREAD

*manchego | fennel
thyme | brandied cherries*
\$17

ROASTED LEEK DIP

*cave aged gruyere
duxelle | house made lavash*
\$14

BEEF RISOTTO

*king trumpet "medallions" | grilled leek
romanesco | cashew*
\$22

SPECK ROULADE

*medjool dates | goat cheese
herbs | honey brown butter*
\$15

CHEESE AND CHARCUTERIE*

*cheese \$15
charcuterie \$16
both \$27*

DESSERTS

"AFFOGATO"

*scrumptious sweet cream ice cream
house cold brew | icelandic dark chocolate*
\$9

EN CROUTE

*bee squared alfalfa honey
vanilla goat cheese
wild Maine blueberries | lavender chantilly*
\$10

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.