

dips

- ole & steen olive oil, salted focaccia roll (per piece) 4
- green chickpea hummus, whole wheat pita, crudité 23
- fire-roasted jimmy nardello dip, dukkah, whole wheat pita 17
- sweet pea guacamole, warm crunchy tortillas 22

crudos & raw

- oysters on the ½ shell ½ dz 25
- clams on the ½ shell ½ dz 21
- razor clams, yuzu vinaigrette 28
- shrimp cocktail, lemon 23
- fluke tartare, shiso, kohlrabi, plum sesame 25
- yellowfin tuna, roasted tomato jam, crispy sourdough 28

apps

- chicken coconut soup, shiitake mushrooms, jasmine rice 22
- wood-fired grilled olives, orange, rosemary 8
- dosa, yogurt, avocado, lemon dressing, sprouts 24
- pretzel crusted calamari, spicy tomato sauce, grainy mustard 23
- sautéed hopper shrimp, sizzling garlic, tepin chili, parsley, lemon 27
- peekytoe crab toast, dill, lemon aioli 29

salads

- avocado lettuce cups, toasted cumin, serrano, lime, pepitas 23
- kale salad, avocado, sunflower seeds, lemon 20
- little gem lettuce, avocado, corn, spicy vinaigrette 25

pizza

- tomato, mozzarella, basil 22
- black truffle, fontina, farm egg 38
- spinach, goat cheese, herbs 23
- sweet summer corn, ricotta & spicy soppressata 24
- mushrooms, 3 cheeses, garlic parsley oil, farm egg 26
- squash blossom pizza, sungold tomato, summer squash 26

market table

	heirloom tomato & basil, red onion, sherry vinaigrette 26
	smashed market cucumbers, salsa macha, lime 18
	roasted cauliflower, turmeric sauce, dates, taggiasca olives 18
	roasted carrots, seed butter, red chili sambal 20
	sautéed sweet corn, jalapeño, lime 14
	tender beets, silken coconut, market strawberries 17
	japanese eggplant with miso 18
	roasted broccoli, pistachio crumbs, lime 19
	wood-fired roasted whole artichoke, aioli, herbs 20
	grilled avocado, grated wasabi & white soy 12
	grilled maitake mushroom, goat cheese, fresno vinaigrette 23
	warm leeks, mustard vinaigrette, oregano, hazelnuts 16
	baked sweet potato, chili butter, sea salt 15

pasta

- ricotta agnolotti, san marzano tomato sauce, parmesan, chili 28
- paccheri pasta, mushroom walnut bolognese, celery, mint 29
- crackling macaroni and cheese 18

tacos & masa

- griddled hake tacos, chipotle aioli, cabbage-apple slaw 26
- chipotle chicken tacos, crispy skin, grilled jalapeño salsa 25
- pork confit tacos, pickled pineapple, fresno chili relish 25
- spiced ground beef empanadas, tomato salsa 22
- sweet corn empanada, lime crème fraîche 16
- squash blossom quesadilla, oaxaca cheese, jalapeño salsa 20

fish, poultry, meat, others

- charred octopus, romesco sauce, lemon 36
- whole grilled black sea bass, herbal salsa, warm tortillas 48
- crispy skin arctic char, shaved fennel, herbs 32
- whole roasted lobster, market corn, basil mp
- arroz con pollo, crispy skin, lemon zest, black pepper 36
- grilled organic half chicken, roasted red pepper salsa runner beans, lemon 35
- al pastor campo grande pork chop, tomatillo salsa charred jimmy nardello peppers 39
- gruyère cheeseburger au jus, frizzled onions, herbed fries 32
- beef skirt steak, salsa verde, lime 42
- 32 oz dry-aged ribeye for two 178

sides

- housemade french fries 14
- mashed potatoes 14

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

cocktails

sparkling

- lychee raspberry bellini poggio costa prosecco, raspberry, lychee 18
- brooklyn 75 dorothy parker rosé gin, honey, mittnacht crémant d'alsace lavender 21
- carousel spritz lillet blanc, pallini limoncello, le mone aperitif lemon bitters, white cacao, prosecco, club soda 19

vodka

- espresso martini e11even vodka, espresso, coffee liqueur, vanilla 21
- farmhouse martini alb vodka, vermouth, dill brine, dill cheese olive 22
- yuzu vodka soda, alb vodka, yuzu sake, st. george basil eau de vie yuzu bitters, yuzu soda 19

gin

- cucumber martini hendrick's gin, cucumber, mint, lemon 20
- elderflower gimlet monkey 47 gin, st. germain, italicus, white wine lemon bitters 22
- beach club negroni, ford's gin, lillet rosé, acobia bitters, coconut grapefruit bitters 22

agave

- ginger margarita milagro reposado, cointreau, ginger, lime 20
- passion fruit paloma del maguey vida mezcal or codigo 1530 blanco passion fruit, lime, ancho reyes, passion fruit soda 23
- basil jalapeño margarita bribon anejo, serranos, lime, thai chili 24

rum

- mojito tropicale diplomatico planas rum, mango, fresh mint removed milk, club soda 18

whiskey & bourbon

- jungle old fashioned michter's bourbon, roasted pineapple lime bitters 23
- abc manhattan jay walk rye, vermouth, bitters 23

wines by the glass

sparkling

- prosecco, poggio costa, valdobiaddene mv 17
- cava rosé, conquilla, catalonia mv 19
- champagne, marc hebrart, blanc de blancs, brut mv 28

white

- sauvignon blanc, serge laporte, sancerre 2024 25
- chardonnay, domaine vocoret, chablis 2023 25
- blanc blend, domaine du bagnol, cassis 2023 17
- riesling, château bela, slovakia 2020 19
- timarosso, tenuta san giacomo, derthona 2023 20

rosé

- château la coste, provence 2024 19
- château minuty, prestige rosé 2025 24

red

- bordeaux blend, château clarisse, puisseguin-saint-emilion 2019 27
- cabernet sauvignon, routestock, napa valley 2022 24
- pinot noir, joyce, central coast, california 2022 20
- sangiovese, tolaini, chianti 2022 19
- syrah, domaine stéphen ogier 2021 18

non-alcoholic

zero-proof

- love conquers all sparkling elixir 12
- unified ferments, kombucha, wen shan bao zhong 12
- unified ferments, kombucha, rhododendron 12

cold-pressed juices

- turmeric tonic, lemon, lime, local honey, himalayan salt 12
- green glow, apple, cucumber, spinach, kale, ginger, lemon 12
- root reboot, carrot, beet, lemon, orange, ginger 12