

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 hoppers 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

cocktails

sparkling

- lychee raspberry bellini poggio costa prosecco, raspberry, lychee 18
- brooklyn 75 dorothy parker rosé gin, honey, mittnacht crémant d'alsace lavender 21
- passion fruit aperol spritz aperol, passion fruit, lime bitters, prosecco passion fruit soda 21

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
- jg honey deuce, grey goose vodka, lillet blanc, melon, lemon lemon bitters, pineapple 21

gin

- cucumber martini hendrick's gin, cucumber, mint, lemon 22
- elderflower gimlet monkey 47 gin, st. germain, italicus, white wine lemon bitters 22

agave

- ginger margarita milagro reposado, cointreau, ginger, lime 21
- watermelon paloma del maguey vida mezcal or codigo 1530 blanco artonic melon aperitif, lime, ancho reyes verde, grapefruit soda 20
- 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 nv 17
- cava rosé, conquilla, catalonia nv 19
- champagne, marc hebrart, blanc de blancs, brut nv 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
- timorasso, 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
- kombucha, unified ferments, wen shan bao zhong 12
- kombucha, unified ferments, 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